



# CORTE S.ANNA

## Amarone della Valpolicella Classico DOCG

VARIETALS	40% Corvina, 40% Corvinone, 10% Rondinella
VINTAGE	2017
REGION	Valpolicella, Veneto, Italy
TECHNICAL DATA	Alcohol 15% Residual sugar 4.4 g/l Total acidity 5.95 g/l
APPEARANCE	Brilliant ruby red.
NOSE	Its aroma evokes red ripe fruits preserved in spirits, cherry, chocolate, black pepper, vanilla and coffee.
PALATE	A fruity red wine with a medium body and a dominant acidity, which harmoniously develops its complex structure with finely mature tannins on the tongue and palate.
AGEING	After being hand-picked, the grapes dry for about 4 months in our dry cellar. Then the fermentation takes place and the wine is aged in 50 hl oak barrels for 18 months.
PAIRING	This wine pairs excellently with stews or brasato (meat stewed in red wine), and all dishes with high aromatic persistence.
RATINGS	97pts <b>Decanter</b>
ORDER CODE	IT520