



# Casalforte

## AMARONE DELLA VALPOLICELLA



TIPOLOGIA VINO	Red still wine
DENOMINAZIONE	D.O.C.G. Amarone della Valpolicella
UVAGGIO	Corvina, Rondinella, Corvinone other grapes
ALCOOL (%VOL)	15 %vol
ZUCCHERI RESIDUI	7 g/litro
ACIDITÀ TOTALE	5,6 g/litro
FORMATO	750 ml
TEMPERATURA DI SERVIZIO	18-20 °C
METODO DI PRODUZIONE	Grapes are dried in temperature and humidity controlled warehouses in hillside locations till December. Fermentation for about 20 days on the skins with constant pumping over. Oak wood aging for 18 months and in bottle for 6 months.
NOTE DI DEGUSTAZIONE	Casalforte Amarone della Valpolicella is a full-bodied red wine with a garnet red shade. Its complex bouquet recalls cherry jam, ripe black cherries and spicy notes of vanilla and licorice. On the palate it is juicy, well-structured with a fresh and fruity finish. It pairs perfectly with rich pasta dishes, game and grilled or stewed red meats as well as mature cheeses.



INTERNATIONAL WINE CHALLENGE  
05/2021

**SILVER**

VINTAGE: 2017



BERLINER  
04/2021

**GOLD**

VINTAGE: 2017



GILBERT & GAILLARD  
03/2021

**94**

VINTAGE: 2017



MUNDUS VINI  
03/2021

**GOLD**

VINTAGE: 2017



LUCA MARONI  
03/2021

**97**

VINTAGE: 2017