

Annaberta

Intensity, elegance and depth for truly special moments.

Amarone

Della Valpolicella DOCG



16° - 18° C

15 % vol.

750 ml



Characteristics:

Amarone displays a deep red color with garnet reflections and a rich bouquet recalling cherry, forest fruits and balsamic hints. Over time, complex aromas of dried fruit, chocolate and subtle toasted notes emerge. On the palate it is full bodied, smooth and velvety—ideal for those seeking an important wine with remarkable evolution and character.



Grapes and production method

Made from Corvina, Corvinone and Rondinella, Amarone begins with hand harvesting during the second week of September. The grapes are placed in crates for a 3–4 month drying period. After destemming and crushing, a slow fermentation at controlled temperature follows. The wine then matures in barriques, tonneaux and large casks for about twenty months.



Recommended pairings

Amarone is perfect with flavorful, structured dishes such as braised meats, game and roasts. It pairs magnificently with grilled red meats and aged cheeses. Excellent with complex preparations like Amarone risotto, stewed wild boar or polenta with melted cheese. For a surprising finale, enjoy it with dark chocolate.