

# VILLA MONDI



## Amarone

### REGION

Amarone della Valpolicella DOC Classico, Veneto, Italy

### GRAPE VARIETIES

65% Corvina, 35% Rondinella

### VINIFICATION

Grape clusters are carefully selected and hand-picked from exceptional hillside vineyards. After harvest, the grapes are dried in the traditional manner on racks. Cool temperature fermentation is followed by 30 days of maceration with the skins on. After maceration 40% of the wine is aged for 15 months in French Allier oak barrels and 60% for 24 months in traditional oak.

### FLAVOR PROFILE

Intense red garnet color. Rich fruit-laden aromas. Full warm flavors expand in the mouth, marked by a luscious, silky texture.

### SERVING SUGGESTIONS

Ideal with red meat and aged cheeses. For optimal enjoyment, open one hour before serving.



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