

Amarone della Valpolicella Riserva DOCG

ROCCA SVEVA



THE TREASURES



Grapes

Corvina, Corvinone and Rondinella

Vinification and maturation

The clusters are hand-picked and then naturally dry for a minimum of 3 months. The wine concludes fermentation in steel, matures at least 24 months, and finally ages in the bottle

Appearance

Rich ruby red with garnet highlights

Bouquet

Rich fruit, with fragrant impressions of cherry, wild berry, spices, and chocolate

Palate

Full-volumed, warm, and smooth, with wellintegrated, silky tannins, and a long-lingering, tasty finish

% *Alcool* 15%

Enjoy at 16-18°C, in generously-sized wineglasses. It is best to pour it into a decanter some hours beforehand to allow it to breathe and thus release its aromas in the glass.

AWARDS

