Amarone della Valpolicella Riserva DOCG

ROCCA SVEVA



THE TREASURES





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

Repalate

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







I VINI DI VERONELLI 2023













MUNDUS VINI 2022



INTERNATIONAL WINE & SPIRIT COMPETITION



SILVER 91 PTS DECANTERWORLD WINEAWARDS



RFD MERANO THE WINE HUNTER 2021



BRONZE INTERNATIONAL WINE CHALLENGE 2020



89 PTS Falstaff 2022 Trophy



VINI BUONI D'ITALIA







2 GLASSES GAMBERO ROSSO 2021



SILVER 92 PTS INTERNATIONAL WINE CHALLENGE



VERONELLI 2020



BRONZE INTERNATIONAL WINE & SPIRIT COMPETITION



91 PTS I VINI DI VERONELLI 2021



SILVER MUNDUS VINI



