



Marcellise, Veneto (Italy)

AMARONE 2020 TORRE D'ORTI

AMARONE DELLA VALPOLICELLA D.O.C.G.

+366650 (Listed)

BCLS Retail \$65.99

Wholesale \$42.05

Tasting notes: The low Ph is exceptional for such a big wine, giving a deep vibrant colour and great drinkability. On the nose, a deep and complex bouquet with an intense spiciness, especially pepper and cherry notes, and still youthful aromas of marasca cherry, followed by more mineral notes of gunpowder and spices. The initial exuberance on the palate is balanced by the crisp spine, gaining in agility and length (characteristic of wines from the Marcellise valley). Even with the high alcohol level, the structure and tannins make this wine sophisticated, balanced and capable of great aging. An energetic, bewitching and at the same time rigorous red.

Food Pairing: Game meats such as pheasant with walnuts and truffle or duck mousse; grilled, braised or slow-cooked red meats such as T-Bone, Chianina steak or Alberta Prime rib; cheeses such as mature Taleggio, Reblochon, Murazzano, Pecorino di Fossa or aged Parmigiano Reggiano; sweet and smoky flavours of BBQ dishes such as pulled pork, spare ribs or glazed ham, which pair excellently with the wine's spicy notes.

Grape Varieties: Corvina 60%, Rodinella 20%, Corvinone 15%, Oseleta 5%

Harvest: Grapes reach perfect healthy maturation due to exposition and natural ventilation, then hand-harvested in small wooden trays and left 3 months to dry.

Vinification: The drying hut is 300m above sea level where optimum climatic conditions allow for natural drying. Then traditional fermentation is made with a mixed method of remontage and delestage. Fermentation continues for a lengthy period due to low temperature and high sugar content. After several days' maceration on the skins, the wine is then drawn off into barriques and matured before being blended in large barrels and aged for about a year until bottling.

Vineyard: 300-350m above sea level, north-east facing slope, single guyot vine training.

Soil: Marly soil with layers of red soil.

Ageing Potential: Indefinite

Serving temperature: 16-18°C

Alcohol/Vol: 16.5% alc./vol.

Case: 12 x 750 ml



CERTIFIED SUSTAINABLE
quality from integrated farming
(Integrated Crop Management
National Quality System of Italy)



Choice Import Agencies



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