



AMARONE

DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

SANTA LEILA

Wine type:

Still dry red wine.

Area of origin:

Valpolicella, Veneto.

Grapes:

Corvina, Corvinone.

Harvest:

Early October with manual harvesting of the grapes with selection of the best bunches.

Drying:

Natural drying in fruit cellar for 3/4 months with a sharp drop in weight of around 30%.

Vinification:

Soft crushing of destemmed grapes in the months of January and February.

Fermentation:

At a controlled temperature of 18/21°

Ageing:

In oak for 24 months and 4-6 months in stainless steel tanks. It stays 6-12 months in bottle before sale.

Tasting notes:

Rich in colour, firmly structured but with fresh notes. This wine has personality and is also able to convey elegance and depth upon tasting. In the palate it is rich and deep, elegant and potent at the same time, still young but already very balanced, with the typical notes of currant and wild berries that blend well with the complexity of the wine.

Food pairing:

A great elegant wine requires savoury dishes, therefore game and red meats in general, aged cheeses. Also suitable for consumption between meals, as a sipping wine.

Alcohol:

15%