

## Amarone Riserva Cantinetta del Bacco Doc

Only the finest vintages earn the honour of the name Riserva del Bacco, an even more robust, fuller and warmer Amarone due to the special ageing process which heightens the bouquet of plum jam and liquorice and the balanced soft flavour.

### Grape Varieties

Corvina, Corvinone, Rondinella, other indigenous or recommended varieties to finish.

### Vineyard (geographical position and characteristics)

The vineyards are situated in the northwest part of the arc of hills in the province of Verona, in the Sant'Ambrogio di Valpolicella area. The average age is 20 years and reaches 35 years for some Corvina vines. The hilly Neolithic calcareous soil is thin and stony.

### Vintage (time and method)

At the beginning of October, when slightly over-ripe. The grapes are harvested manually, selecting the finest bunches for subsequent raisining.

### Vinification

After careful raisining, the grapes undergo a soft destemming and crushing process at the beginning of February; the must and pomace are then fermented for a long time. Successively, after several rackings, the wine is transferred to special large oak barrels for an ageing process which lasts more than 5 years. A small part, about 15%, is aged in barriques: when added back to the wine in the large barrels, it transmits its special characteristic hints. After bottling, Amarone della Cantinetta del Bacco is aged again for at least another year in the bottle so that it can express its characteristics in the best possible way when opened.

### Amarone & Cuisine

A full, robust, warm wine which heightens the pleasure of roasts and game, from roast lamb to fillet of pork. Excellent with all hard cheeses and unbeatable when sipped during convivial conversation at the end of a meal. We recommend uncorking the bottle a few hours before drinking or using a decanter for "oxygenation".

**Serving temperature:** 18-20°C

**Alcohol:** 15,5% vol.

