



AZIENDA AGRICOLA
MIZZON
di Perusi Nicola



AMARONE DELLA VALPOLICELLA CLASSICO

The Amarone is produced from the ancient vineyard's grapes on the Monte Sant'Urbano.

With a great hill position and exposure to the morning sun in the heart of Valpolicella Classica, this wine, mixes its traditional grapes creating a product in which the smell and tastes remember the lands of its origin.

Vineyards: Tendone with 60 years old vines, with typical and ancient grapes. In hill position, Marano di Valpolicella, Classic zone, morning exposure to the sun with clay ground.

Production: The best grapes are handly selected and harvested in wood boxes, then are dried for about 4 months and are pressed at the beginning of January

Ageing: 36 months in French oak barrels, 6 months in steel tanks and 9 months in bottle

Grapes: 60% Corvina, 20% Rondinella, 10% Corvinone, 10% Dindarella, Oseleta, Negrara, Rossignola, Molinara

Colour: Intense ruby red with garnet reflections

Smell: intense, ethereal, fragrant, spicy, it remembers smells of ripe fruits and fruits in alcohol, mostly cherries and plums

Taste: smooth, dry, strong and full-bodied, tannic and extremely balanced

Alcoholic content: 15% Vol.

Serving Suggestions: serve at 18°C, open the bottle at least a hour before consumption

Gastronomy: ideal with red meat, roast pork, game in general, braised meat, strong tasty dishes, spicy and seasoned cheeses. Wine to be tasted at the end of a meal and can be aged