

AMARONE DELLA VALPOLICELLA DOCG

Our Amarone is the result of the Appassimento technique, a millenary process that has been always used to produce wines of the highest quality that are able to evoke the flavours and perfumes of the Valpolicella countryside.

After the selection of fully mature and healthy grapes, these are laid and left to dry in the drying room for almost 100 days. During this period the sugars get concentrated, berries lose their weight, while acidity, intensity and colour tone increase.

The grapes varieties which are used, come from our most historic vineyards: Corvina, Corvinone and Rondinella, together with Molinara, Negrara, Oseleta and Croatina that give the wine a certain complexity.

Grapes are pressed in December, followed by fermentation and 3 years of refinement in wood. The cold winter presents us a red ruby wine, with its flavour of jam, ripe cherry, plum and spices.

Intense and powerful, the Amarone stands out for its softness which makes it perfect with tender meat. You can store it for almost 30 years, in a cold (15° C), humid (75%) place. We suggest you to open the bottle 2 hours before serving the wine.



Vine Variety:

Corvina, Corvinone, Rondinella, Molinara, Negrara, Croatina, Oseleta

Terroir:

Loamy-clayey soil, calcareous

Production Regulations:

Amarone della Valpolicella DOCG

Refinement:

Oak barrels + barrique, 42 months

Colour:

Ruby red

Aroma:

Cherry jam, plum, spices

Taste:

Warm flavour, well rounded

Alcohol:

15%

Capacity:

750 ml
1500 ml
3000 ml

Ideal pairing:

Tender meat, game meat



Azienda Agricola Mizzon

Via Quar, 23
37029 San Pietro in Cariano
Verona - Italy

+39 045 772 5705
info@cantinamizzon.com
www.cantinamizzon.com

cantinamizzon
mizzon_winery
CantinaMizzon

This cellar is
a member of:

