

AMARONE DELLA VALPOLICELLA D.O.C.G.

VILLA FURA



Designation: Amarone della Valpolicella DOCG

Varieties: 60% Corvina, 25% Corvinone, 15% Rondinella

THE TERRITORY:

Geographical location: Valpolicella

Training system: guyot and pergola

VINIFICATION:

Harvest: second half of September

Drying: natural drying for 3/4 months

Vinification: soft crushing of destemmed grapes and fermentation: at a controlled temperature for about 30 days

AGEING:

24 months in large oak barrels

ANALYTICAL DATA

Alcohol content: 15%Vol

Residual Sugar: 9 g/l

Total acidity: 5,45 g/l

Dry extract: 40 g/l

TASTING NOTES:

Amarone DOCG has maintained unchanged its typicality, so that “the essence of the territory” powerfully emerges. 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, the bouquet is broad with berries, dried flowers, licorice and a spicy final that blends well with the complexity of the wine.

