



## AMARONE DELLA VALPOLICELLA CLASSICO DOP "TERRE DI SAN ZENO"



### Vineyard

Southwestern exposure at an altitude of 150 to 300 meters, soil calcareous on basalt subsoil. Yield is limited to about 1.900 liters per hectare.



### Grapes

- 65% Corvina, Corvinone
- 20% Rondinella
- 10% Molinara
- 5% other native grape varieties



### Aging

Steel tank 24-36 months.  
Big french 25 hl oak barrel for 12 months.  
Small french oak barrel for 12 months.  
Bottle 12 months.



### Analytical data

Variables according to year

- Alcohol: 15% vol.
- Total acidity: 5,30 g/l
- pH: 3,60
- Dry extract: 38 g/l



### Longevity from harvest

10/15 years



### Color

An intense deep garnet red, with tinges of orange.



### Bouquet and tasting notes

Sour cherries in brandy, berries, licorice, anise and spices which blend in a lasting and intense aftertaste.



### Service

Room temperature in large crystal glasses to fully enhance its characteristics.



### Suggested food pairings

Roasts, game, grilled and braised red meats. Unbeatable sipped after a meal accompanied by seasoned and spicy cheeses.

### Sizes



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