Italy, Valpolicella, Veneto | 2015

MONTE TABOR AMARONE

FIDORA
ORGANIC SINCE 1974

”Classic”



Story This wine is crafted using the age-old method known since Roman times, called 'appassimento.' In this process, grape clusters are air-dried in well-ventilated storage for 3 to 4 months, resulting in a loss of 40-50% of their weight. The concentrated juice is pressed in January, and the wine undergoes fermentation for a month. Following this, the wine is matured in French oak barrels and tanks for 42 to 50 months. After a year of bottle aging, the wine becomes a classic, evolving into a passion for many. This biodynamic wine is suitable for vegans.

Producer "In 1974, Guido Fidora decided to transition to organic farming on his family estate. At that time, it wasn't fashionable, and organic methods didn't represent any added value for consumers. There were no books, research, or teachers on the subject. Experience taught him. Now, in the fourth generation, biodiversity forms the foundation of their production. Bordering trees, hedges, thickets, and ponds protect both the vines and the plants growing on the estate, along with hares, foxes, pheasants, ducks, herons, and wild boars moving around there. At Lorenzo Fidora's estate, they haven't returned to the good old days but have taken a step forward toward quality, health, sustainable development, and environmental responsibility, supported by new technology and research. The Fidora family has cultivated the Civranetta estate for almost a century and believes that commitment, perseverance, and experience make their grapes special even before they reach the cellar. An early start means a lot to the family: they didn't just embark on this; they grew up with these thoughts. Their wines reflect their world—native varieties, soil, and local climate."

COLOR Deep ruby red color.

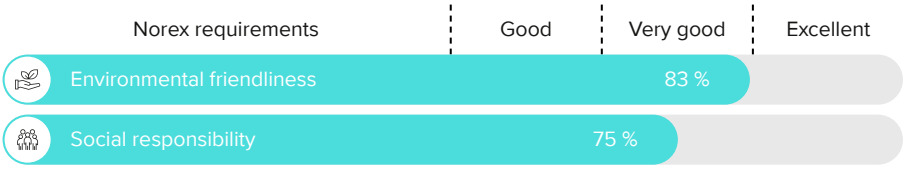
AROMA Ripe red plums, black cherries, blackberries, dried fruits, leather, and spices are perceptible.

TASTE Dry, extremely full-bodied, with silky tannins, intensively fruity, lively, robust, warm, long, and balanced.

TIPS FOR USE Fidora Amarone della Valpolicella pairs excellently with grilled, roasted, or braised meats, especially lamb and game. It also complements well with fatty, aged cheeses and serves as an excellent companion to sweet and sour Asian cuisine.

WINE TYPE	Red wines	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Corvina 65% Corvinone 25% Rondinella 10%	**BOTTLE CLOSING**	Natural cork
		BOTTLE SIZE	0,75 l
		PRODUCT NUMBER	259005
MANUFACTURER	Fidora Wines		
ALCOHOL CONTENT	16%		
SUGAR CONTENT	3,1 g/l		

Norex Responsibility Indicator: Fidora Wines



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Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari