Italy, Valpolicella, Veneto | 2021

DOMINI VENETI AMARONE DELLA VALPOLICELLA CLASSICO

DOMÌNI VENETI

”Quality wine”



Story Domìni Veneti Amarone della Valpolicella Classico 2021 is their classic Amarone, made from Corvina, Rondinella, and Corvinone grapes grown on terraces at altitudes of 150–450 meters. The fruit is hand-harvested and left to dry until the end of the year, allowing the sugars and flavors of the grapes to concentrate. The young wine is aged in oak barrels for 18 months and then for a further 6 months in the bottle. You can let the wine mature in the cellar for about 10 more years—or enjoy it now as a magnificent wine for meat dishes. The wine beautifully combines historical understanding with modern expertise.

COLOR Ruby red

AROMA The aroma shows dark plums, dried dates, cranberries, balsamic notes, sweet spice, chocolate, and a hint of smokiness.

TASTE The taste is very full-bodied, with silky tannins, refined acidity, notes of cocoa, lingering cranberry, dried fruit character, and elegant spiciness.

TIPS FOR USE A refined wine for meat dishes, ideal with carefully cooked steak, roasted game, mushroom ragù, and mature hard cheeses.

WINE TYPE	Red wines	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Corvina Corvinone Rondinella	**BOTTLE CLOSING**	Natural cork
		BOTTLE SIZE	0,75 l
		PRODUCT NUMBER	291004
MANUFACTURER			
ALCOHOL CONTENT	15,5%		
SUGAR CONTENT	7 g/l		

Norex Responsibility Indicator:

Norex requirements	Good	Very good	Excellent
Environmental friendliness			
Social responsibility			
Administrative accountability			

Fulfills Norex requirements, but we are waiting for more information...

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