

Italy, Valpolicella, Veneto | 2021

DOMINI VENETI AMARONE DELLA VALPOLICELLA CLASSICO



DOMINI VENETI

"Quality wine"

Story

Domini 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
MANUFACTURER		BOTTLE SIZE	0,75 l
ALCOHOL CONTENT	16%	PRODUCT NUMBER	291004
SUGAR CONTENT	7 g/l		

Norex Responsibility Indicator:



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



tilaukset@norex.fi

WWW.NOREX.FI