



AMARONE DELLA VALPOLICELLA CLASSICO

Veneto, Italy

L'Arco

www.larcovini.it

Method & Production

To produce this wine, the best grape clusters are carefully selected during the harvest and dried on racks for about 90 to 100 days. During this drying process, the grapes lose 30% to 40% of their water weight, which concentrates the sugars and flavor. Additionally, noble rot develops on the grapes, a crucial element in giving the future Amarone its distinctive organoleptic and structural qualities. After drying, the grapes are pressed, and after a few days of skin maceration, alcoholic fermentation begins and lasts for about 45 days. Once fermentation is complete, the wine is transferred to stainless steel tank, where it remains until July. During this period, the wine is frequently racked. Finally, the wine is aged for four years in Slavonian oak barrels.

Tasting Notes

An exuberant nose of prunes and forest undergrowth, complemented by notes of tar, smoke, exotic spices, and subtle hints of dried herbs. The palate is rich, complex, and layered, with fine tannins balanced by lively acidity and sweet black fruit. The finish is long and inviting.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Rosé Wine										
LR0719	Amarone della Valpolicella Classico	Corvina: 60% Rondinella: 30% Molinara: 10%	2019	16.0%	Cork	6X0.75lt	No	No	No	No