

AMARONE DELLA VALPOLICELLA DOCG "Le Bessole"

This wine's great personality and character are expressed through spicy aromas and its intense ruby-red colour with hints of garnet. Its sensory characteristics evolve with every sip, unleashing sensations of fruit preserved in alcohol, liquorice and an overall soft, harmonious taste. The perfect match for grilled meats, roasts and mature cheeses.



Where it's produced

The hills of Moron (township of Negrar), on soil rich in marl, lime and silicon. The vineyards face north, east and west.



Vine-training System

Veronese pergola and Guyot, with slow drying for 5 months after harvest.



Grape Varieties

Corvina Veronese, Corvinone, Rondinella, Oseleta.



How it's made

Hot fermentation at a constant temperature for 30-60 days.



Aging

In French oak barrels for 12 months, then in steel vats until bottling.



Colour

Intense ruby red with hints of garnet.



Nose

Red-berry preserve, spices and tobacco.



Taste

Intense, full-bodied, soft and smooth.



Serving Temperature 16/18 °C.



Glass Type Gran Ballon.



Format 750ml.



Suggestions

Store in a cool place away from direct light, preferably with the bottle lying on its side.



Tecnical Data

Alcohol Content: 15.5% - **Total Acidity:** 5.5 g/L

Residual Sugar: 5 g/L - **Dry Extract:** 33 g/L