

PIGARO AMARONE VALPOLICELLA DOCG
(former DOC was upgraded in November 2011)



VARIETIES: Blend of native grapes (70% Corvina and Corvinone, 25% Rondinella , 5% Molinara)

PRODUCTION ZONE: San Pietro in Cariano (province of Verona)

APPELLATION: Amarone della Valpolicella DOC

SOIL: Alluvial soil, particularly well drained and rich in mineral components

HARVEST: Manual selection; grapes are dried for 100 days

AGEING: 30 months in 20/40-hectoliter oak barrels

ALCOHOL CONT.: 15% by vol.

ACIDITY: 5.50 g/l

RESIDUAL SUGAR: 4.7 g/l

PACKAGING: 12 x 750 ml per carton

CLOSURE: Natural cork

MINIMUM PRODUCTION RUN: 200 cs.

SERVING TEMPERATURE: 17-18° C (62.6-64.4° F)

FOOD PAIRINGS: Game, grilled red meat

TASTING NOTES

COLOR: Intense ruby red

BOUQUET: Ample and appealing, elegant, with intense aromas of raisins and cherries

PALATE: Round, rich and powerful wine with smooth texture and superb length; it shows fine tannins and pleasing nuances of bitter almond