Amarone della Valpolicella

Corte del Sole · 2018



REGION	Veneto
APPELLATION	DOC
GRAPE	Corvina
TYPE	Red
ALCOHOL	16.0%
BOTTLE	750 ml

TASTING NOTES

Take me to a Date Veneto Corvina Rondinella, Corvinone Balsamic Figs,Dates Full Body Balanced Long Finish

FOOD PAIRINGS

Roasted Game Meat, Braised Meat, Truffle Dishes

PROFILE

Body	■■■■■
Acidity	■■■■■
Tannin	■■□□□
Fruit	■■■■■

ABOUT THE WINE

Our winemaking journey begins each February with the careful selection of the finest grapes. Then, we dry these grapes in specially designed ventilated rooms called “fruttai.” This ancient drying method concentrates natural sugars and flavors, creating the foundation for a wine full of depth and character. Next, the grapes undergo a 25-day fermentation with extended skin contact. This step extracts vibrant color, robust tannins, and rich aromas that give the wine its full-bodied personality. After fermentation, we transfer the wine to barriques for 40 months of slow, patient aging. During this time, the wine develops elegance, complexity, and refined notes that only time can produce. Visually, the wine shows a deep ruby red color that intensifies as it ages. On the nose, it reveals an intense and persistent bouquet with luscious cherries and dried plum aromas. These fruity scents mingle beautifully with delicate floral notes of dried flowers and subtle hints of sweet spices, creating a captivating sensory experience. When you taste it, the wine delivers a smooth, elegant, and full-bodied palate. Flavors unfold gracefully, supported by silky tannins and a lively acidity that keeps the wine fresh and balanced. The finish is long and memorable, inviting you to savor every drop. For food pairing, this refined wine perfectly complements rich, slow-cooked dishes like braised lamb, roasted game, truffle risotto, and aged cheeses. Its bold structure and layered flavors enhance hearty meals, making it ideal for special celebrations or intimate dinners.