SalvaTerra Amarone della Valpolicella DOCG

Tenute Salvaterra

Italy - Veneto - Amarone della Valpolicella DOCG

Perfume of cherries, cocoa, tobacco and black pepper. On the palate it is complex and deep, elegant and robust at the same time, harmonious and with an excellent tannin.

Amarone della Valpolicella Classico is "the essence of the territory", structured but also fresh at the same time.

Specifications		
Appellation	Amarone della Valpolicella DOCG	
Wine Type	Red	
Varietals	65% Corvina, 20% Corvinone, 10% Rondinella, 5% Oseleta	
Age of Vines	Average 15 years	
Agricultural Practices	Sustainable	
Soil type	Clay and Limestone	
Vinification	Harvested by hand Natural drying in basket for 3/4 months Soft crushing of destemmed grapes, /> Fermentation at controlled temperature for 30 days /> Ageing for 1 year in barrique, 3 years in large oak barrel RS: 4.5 grams/liter TA: 5.4 grams/liter Dry extract: 36 grams/liter	
Production	2,500 (9-liter cases)	
Pairings	Red meats, aged cheese, dark chocolate, cigars.	



Codes, Weights and Measures		
UPC	8 13308 02109 3	
Units/Case	12	
Unit Size	750 mL	
Container	bottle	
SCC	N/A	
Case Weight	37	
Cases/Pallet	55	
Layers/Pallet	11	
ABV	16.50%	

	\$ 40.00 USD
SRP	750mL Bottle