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		
Case Weight Cases/Pallet	37 55		

ABV

16.50%

	\$ 40.00 USD
SRP	750mL Bottle