



Amarone della Valpolicella DOCG 2012 Dal Cero, Veneto, Italy

eCommerce # 452127 | 15.0% alc./vol. | \$72.95

A wine of stunning depth and concentration, both in its rich aromas of ripe fruit and spice as well as on the palate, where its alcohol finds in the acidity and elegant tannins perfect travelling companions.

Terroir:

The Valpolicella project of third generation of the Dal Cero family is located on natural terrace in the eastern Valpolicella, overlooking the city of Verona. Unusual combination of three different soil types: white limestone, black volcanic, and a mixture of the above. Elevation ~300 m.



Vinification:

Harvested by hand in the late September, early October. The clusters are placed on wooden trays in drying lofts for ~4 months, with space left between the clusters to encourage efficient drying. The dried clusters are then pressed and the must macerates on the skins for ~17 days at ~24°C. Aged 4 years in large oak casks and in 2000L French oak ovals, followed by a brief bottle-ageing.

Variety: Corvina, Rondinella, Molinara

Residual Sugar: 8 g/L

Serving suggestion and food pairing: Decant and serve at 18°C with roasts, game, and aged cheeses. Can be sipped meditatively by itself as a vino da meditazione.

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GAMBERO ROSSO 

James Suckling
Gambero Rosso (11vntg)
Luca Maroni (11vntg)
Vinetia'17 (11vntg)

93p

89p


