



# FRANCHETTO

## Amarone della Valpolicella DOCG

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### TERRITORY

Montecchia di Crosara – Verona, Italy

### VINEYARD ALTITUDE

450 m.a.s.l.

### SOIL

Marble clay

### AVERAGE AGE OF THE VINES

20 -35 years

### GRAPE VARIETY

corvina, corvinone and rondinella

### HARVEST PERIOD

End of September – beginning of October

### HARVEST

By hand

### VINIFICATION AND MATURATION

Our Amarone comes from our best and carefully selected bunches of corvina, corvinone and rondinella grapes. After the drying period that lasts around 3-4 months the grapes are pressed and placed in fermentation. Once the fermentation is ended the wine is refined in oak barrels for about 36 months. The refining then continues on the bottles for some months.

### SENSORY ANALYSIS

This is an authentic Amarone, without frills, identity of the territory in which it is born. Ruby red, at the nose it shows a bouquet that ranges from berries to ripe red fruit. On the palate it reveals intensity and richness, perfectly balanced with the elegant tannins. An enveloping Amarone, of great finesse and elegance. A hug for our heart.

### BEST WITH

Red meats, game and mature cheese.

### SERVING TEMPERATURE

16 – 18 °C

### ON THE WINE LIST

“Amarone della Valpolicella DOCG” - Franchetto



Franchetto soc. agr.

[www.cantinafranchetto.com](http://www.cantinafranchetto.com) [info@cantinafranchetto.com](mailto:info@cantinafranchetto.com)