AZIENDA AGRICOLA TORRE D'ORTI · ITALY

Amarone della Valpolicella, 2022

Amarone della Valpolicella DOCG, Veneto

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Corvina, Corvinone, Rondinella, Oseleta	16.5%	2022 · 750 ml

STILL

Tasting notes

Appearance: Deep ruby red with garnet reflections. Nose: Intense notes of dried cherries, raisins, dark chocolate, and sweet spices. Palate: Full-bodied and concentrated. Ripe dark fruit with firm but smooth tannins. Finish: Very long, persistent finish with hints of warm spices.

About the wine

After harvest the best bunches are laid in wooden trays and left to dry naturally for three to four months in a loft at 300 metres, concentrating sugar and flavour before fermentation. Torre d'Orti grows the rare native Oseleta alongside Corvina, Corvinone and Rondinella. Amarone means 'the great bitter one', marking it as a dry wine.

Winemaking

MATURATION	Aged in French oak barriques for 12 to 24 months.

Cellar and service

SERVE AT	18 °C
AGEING POTENTIAL	15+ years
FOOD PAIRING	· Braised meats, game, hearty stews, and aged/blue cheeses. · Avoid: Seafood, light salads, and spicy food.

Say it: Torre d'Orti: TOR-reh DOR-tee; Amarone della Valpolicella: ah-mah-RO-neh DEL-lah vahl-po-lee-CHEL-lah

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