



AMARONE DELLA VALPOLICELLA CLASSICO LE PERGOLE VECE

Veneto, Italy

Le Salette



www.lesalette.it

Method & Production

Produced only in the best harvest years, the grapes are picked from the three best cru's in Valpolicella Classica where the vines are over 20 years old. All grapes manually harvested and carefully selected, once picked they go through a natural drying process for around 6 months. After fermentation has taken place the wine spends 36 months in barrique for maturation and a further 8 months in bottle.

Tasting Notes

Ruby red in color. Dark cherries, dark chocolate and roasted coffee beans. Very smooth, well-rounded, silky tannins and a lovely long finish.

Food Matching

Mature cheese, game or to be enjoyed over conversation with good company.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
LS0417	Amarone della Valpolicella Classico Le Pergole Vece	Corvinone: 40% Corvina: 40% Rondinella: 10% Oseleta: 10%	2017	16.5%	Cork	6X0.75lt	No	No	Yes	No