



AMARONE DELLA VALPOLICELLA CLASSICO

Veneto, Italy
Le Salette



www.lesalette.it

Method & Production

The grapes are selected and then laid out on drying tables in a well ventilated area for 4 months. The wine is aged for a minimum 30 months in Slovenian oak casks and 6 months in bottle before release.

Tasting Notes

Black cherries, black berries and dark spice. Super smooth, silky tannins with good acidity.

Food Matching

Game, strong cheeses, roasted red meats

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
LS3018	Amarone della Valpolicella Classico	Corvinone: 70% Croatina: 10% Rondinella: 10% Corvina: 10%	2018	15.5%	Cork	6X0.75lt	No	No	Yes	No