



## AMARONE DELLA VALPOLICELLA CLASSICO LE PERGOLE VECE

Veneto, Italy

Le Salette

[www.lesalette.it](http://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 colour. 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 |
|-----------------|---|--|---------|---------|--------------|-----------|---------|------------|-------|
| <b>Red Wine</b> |   |  |         |         |              |           |         |            |       |
| LS0415          | Amarone della Valpolicella Classico Le Pergole Vece | Corvione: 40%<br>Corvina: 40%<br>Rondinella: 10%<br>Oseleta: 10% | 2015    | 15.0%   | Cork         | 6X0.75lt  | No      | No         | No    |