



## AMARONE DELLA VALPOLICELLA CLASSICO LA MAREGA-HALF BOTTLE

Veneto, Italy

Le Salette

[www.lesalette.it](http://www.lesalette.it)

### Method & Production

The grapes are hand harvested from the vineyards of La Marega, located in Fumane in the heart of Valpolicella Classica. The grapes are put through a natural drying process for around 4 months before fermentation. After fermentation the wine is aged in 70% Slavonian oak casks and 30% barriques for 36 months and a further 8 months in bottle pre release.

### Tasting Notes

Dark ruby red. Red jam, dried flowers, mint, tobacco and sweet spices, with hints of balsamic and mineral notes. Warm and savoury with supporting tannins and freshness. Long.

### Food Matching

Quail stuffed with mushrooms.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
<b>Red Wine</b>									
LS0915	Amarone della Valpolicella Classico La Marega-Half Bottle	Corvina Rondinella Croatina Corvinone Dindarella Sangiovese	2015	15.0%	Cork	12X0.375lt	No	No	No