



AMARONE DELLA VALPOLICELLA CLASSICO LA MAREGA - HALF BOTTLE

Veneto, Italy

Le Salette



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	Natural
Red Wine										
LS0917	Amarone della Valpolicella Classico La Marega - Half Bottle	Corvina Rondinella Croatina Corvinone Dindarella Sangiovese	2017	15.5%	Cork	12X0.375lt	No	No	Yes	No