



## AMARONE DELLA VALPOLICELLA CLASSICO

Veneto, Italy

Le Salette

[www.lesalette.it](http://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
<b>Red Wine</b>									
LS3015	Amarone della Valpolicella Classico	Corvionone: 70% Croatina: 10% Rondinella: 10% Corvina: 10%	2015	15.0%	Cork	6X0.75lt	No	No	No