

Azienda Agricola G.Poggi



## AMARONE CLASSICO DELLA VALPOLICELLA DOC

### PRODUCTION AREA

San Pietro in Cariano

### VARIETAL

Corvina Veronese, Rondinella

### VINIFICATION

The grapes are pressed & fermented for  
one month with skin contact  
Hand picked in late September

### MATURATION

85% for 12 months in large Slovenian oak casks  
15% for 12 months in barrique  
2 years in lightly toasted oak barrels

### COLOR • BOUQUET • FLAVOR

Intense ruby red  
Cherries & red berries  
Smooth & elegant with a distinct  
taste of fruit and spice

### COMPLIMENTARY FOODS

Grilled meats, game & sharp cheeses