

Azienda Agricola G.Poggi



AMARONE DELLA VALPOLICELLA DOC

PRODUCTION AREA

San Pietro in Cariano

VARIETAL

Corvina Veronese,
Rondinella and Molinara

VINIFICATION

The grapes are pressed and
fermented with selected
yeasts for a month
Hand selected in late September

MATURATION

2 years at low toasting in oak casks

COLOR • BOUQUET • FLAVOR

Deep Red
Cherries & red berries
Velvety and elegant with a
pleasant taste of fruit and spices

COMPLIMENTARY FOODS

Game, barbequed meat, aged cheese.
Recommended to uncork the bottle
a few hours before drinking or
oxygenation with a decanter