AMARONE DELLA VALPOLICELLA CLASSICO DOCG

CANTINA LEVORATO

Producer: Cantina Levorato

Region of Origin: Veneto, Italy

Appellation: Denominazione di Origine Controllata e Garantita (DOCG)

Grape Variety: Corvina, Corvinone, Rondinella

Alcohol Vol.: 16%

Harvesting: The grapes are hand-harvested in late September to early October. Only the best clusters are selected and then dried using the traditional appassimento method, where they are placed in well-ventilated drying rooms for about 3-4 months to concentrate their flavors and sugars.

Vinification: After drying, the grapes are gently pressed, and fermentation occurs at controlled temperatures over a prolonged period to extract deep flavors and aromas. The wine is aged for at least 2 years in oak barrels, with additional refinement in the bottle, to develop its richness and complexity.

Appearance: Intense garnet red, with deep ruby highlights and a luminous clarity.

Nose: Complex and intense, with aromas of ripe dark cherries, dried figs, and blackberries. Hints of cocoa, licorice, and tobacco are complemented by spicy notes of black pepper, cinnamon, and clove, along with a touch of vanilla from the oak aging.

Palate: Full-bodied and velvety, with rich flavors of dried fruit, black cherry, and plum. The wine is well-structured, with firm yet smooth tannins and balanced acidity. A touch of chocolate, espresso, and spice enhances the complexity. The finish is long, warm, and deeply satisfying, with lingering notes of dark fruit.

Best With: Braised or roasted red meats, such as beef or lamb. Hard cheeses such as Parmigiano-Reggiano or Pecorino.

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