



## **AMARONE DELLA VALPOLICELLA DOCG "CAMPOMASUA" LIMITED EDITION - VENTURINI**

Limited Edition of the younger brother Campomasua vintage 2015. More structured and much more charming.

Red wine of great importance with body, intense and elegant. It is dry, generous, with an ethereal aroma and a balanced and robust flavor, warm and velvety with a pleasantly bitter aftertaste.

It came for great roasts and game. Other excellent companions are cheeses. seasoned. The wording "Amarone"

It dates back to the 18th century when a wine made from dried grapes, such as Recioto, had to be identified, but with completely different Organoleptic specificity.

It must be served at a temperature of 18 ° C and it is recommended to uncork the bottle at least two hours before and decant it in a jar.



**Country**

Italy

**Region**

Valpolicella, Veneto

**Vintage**

2006



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<b>Grape Variety</b>	Corvina, Molinara, Rondinella
<b>Alc %</b>	16,5%
<b>Barrel</b>	16 Months
<b>Organic &amp; Biodynamic</b>	Yes
<b>Food &amp; Wine Matching</b>	Aged Cheese, Beef, Beef Carpaccio, Blue Cheese, Cheese, cured meat, Game (Deer - Venison), Gorgonzola, Lamb, Mature and hard cheese, Meats, Parmigiano Reggiano, Red meat, Rich meat Casseroles, Sausages
<b>Bottle Quantity</b>	750 ml