



AMARONE DELLA VALPOLICELLA DOCG "CAMPOMASUA" - VENTURINI

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	2015
Grape Variety	Corvina, Molinara, Rondinella
Alc %	16,5%
Barrel	24 Months



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Organic & Biodynamic

Yes

Food & Wine Matching

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

Bottle Quantity

750 ml