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AMARONE DELLA VALPOLICELLA DOCG 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. Amarone is a 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.

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| Producer | Venturini |
| Country | Italy |
| Region | Veneto |
| Grape Variety | Corvina, Molinara, Rondinella |
| Barrel | 24 Months |
| Vintage | 2015 |
| Alc % | 16% |
| Food & Wine Matching | Cheese, Meats, Pasta, Sausages |
| Bottle Quantity | 750 ml |