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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. 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.

Producer	Venturini
Country	Italy
Region	Veneto
Grape Variety	Corvina, Molinara, Rondinella
Barrel	36 Months
Vintage	2015
Alc %	16,5%
Food & Wine Matching	Cheese, Meats, Pasta, Sausages
Bottle Quantity	750 ml