



# Casalforte

## Amarone della Valpolicella



THE WINE HUNTER 08 2020

**ROSSO**

VINTAGE: 2015



LUCA MARONI 2019 09

**98**

VINTAGE: 2015



BERLINER WEIN TROPHY 02  
2019

**GOLD**

VINTAGE: 2015



MUNDUS VINI 2019 02

**GOLD**

VINTAGE: 2015



BERLINER WEIN TROPHY 2018

**GOLD**

VINTAGE: 2014



WINE SPECTATOR 2017

**89 pts**

VINTAGE: 2013



ASIA WINE TROPHY 2017

**GOLD**

VINTAGE: 2013



BERLINER WEIN TROPHY 2017

**GOLD**

VINTAGE: 2013

<b>Wine Type</b>	Red still wine
<b>Appellation</b>	Amarone della Valpolicella D.O.C.G.
<b>Grapes</b>	Corvina, Corvinone, Rondinella
<b>Alcohol (%VOL)</b>	15% vol
<b>Residual sugar</b>	7 g/liter
<b>Total acidity</b>	6,3 g/liter
<b>Sizes available</b>	750ml
<b>Serve at</b>	18-20° C
<b>Method of Production</b>	Grapes are dried in temperature and humidity controlled warehouses in hillside locations till December. Fermentation for about 20 days on the skins with constant pumping over. Oak wood aging for 18 months and in bottle for 6 months.
<b>Tasting Notes</b>	<i>Casalforte</i> Amarone della Valpolicella is a full-bodied red wine with a garnet red shade. Its complex bouquet recalls cherry jam, ripe black cherries and spicy notes of vanilla and licorice. On the palate it is juicy, well-structured with a fresh and fruity finish. It pairs perfectly with rich pasta dishes, game and grilled or stewed red meats as well as mature cheeses.