



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Amarone della Valpolicella DOCG

60% Corvina, 30% Rondinella, and 10% Molinara. Dal Cero Amarone della Valpolicella DOCG is stunning depth and concentration, both in its rich aromas of ripe fruit and spice as well as on the palate, where the alcohol finds its acidity and elegant tannins perfect traveling companions.

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**Wine exported to:** USA

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### Most recent awards

**WINE ENTHUSIAST:** 91

**JAMES SUCKLING:** 93

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# Winemaking and Aging

Grape Varieties:	60% Corvina, 30% Rondinella, 10% Molinara
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	15-20 days
Type of yeast:	Selected yeast
Fermentation temperature:	23-25 °C (73.4-77 °F)
Length of maceration:	15-20 days
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Container size:	20 hL
Type of oak:	French
Aging before bottling:	48 months
Aging in bottle:	Several months
Closure:	Cork



Organic:	Sustainable
Vine training:	Pergola
Altitude:	300 meters (984 feet) above sea level
Time of harvest:	End September to mid October
 Yearly production (in bottles):	17,000



# Tasting Notes and Food Pairings

Tasting notes:	Stunning depth and concentration, both in its rich aromas of ripe fruit and spice as well as on the palate, where the alcohol finds in its acidity and elegant tannins perfect travelling companions.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Ideal with roasts, game, and aged cheeses, but also sipped meditatively by itself as a vino da meditazione.
Aging potential:	Up to 20 years
Alcohol:	16%
Winemaker:	Davide Del Cero