



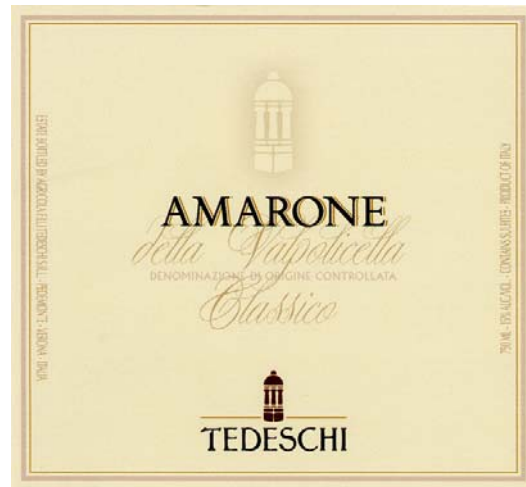
AGRICOLA F.LLI TEDESCHI

www.tedeschiwines.com

AMARONE DELLA VALPOLICELLA DOC

This wine is made from grapes harvested in various vineyards located on hills in the Classic Valpolicella zone.

Different sources and different grape varieties are important to obtain well-balanced wines with the fine structure that only a few single areas in the Classic zone can provide.



Vineyard notes

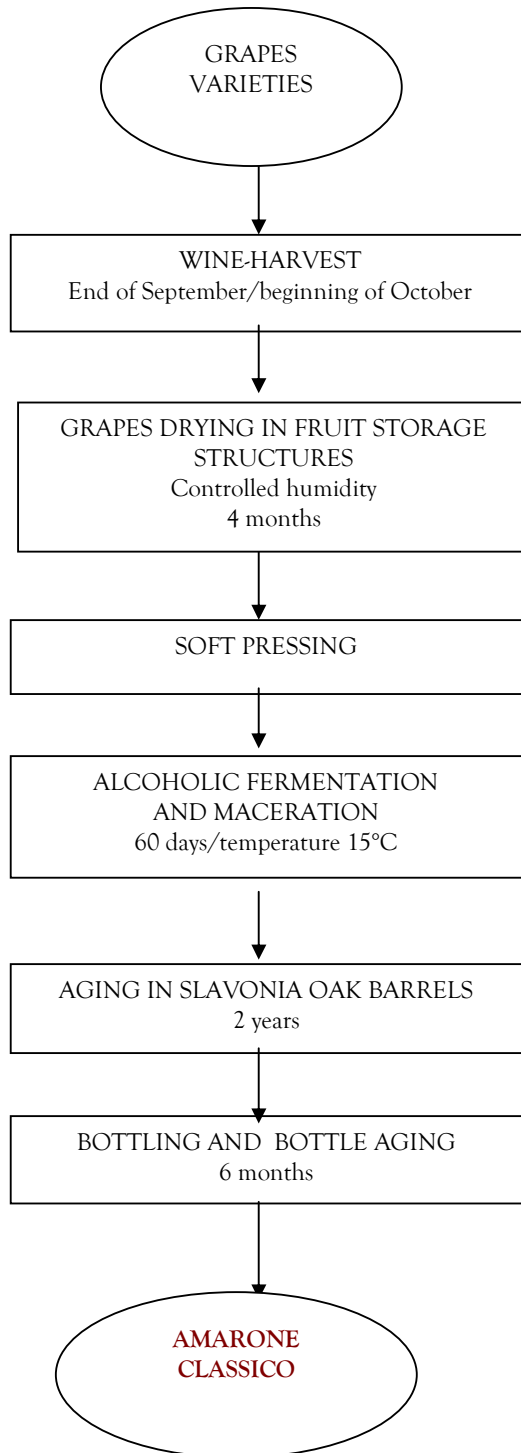
Soil	Clay and limestone with a strong rock structure
Vine density	2500 vines per hectare
Vineyard age	20 years
Cultivation	Trent bower
Pruning	14-18 buds/plant
Production	8000 kg/hectare
Grape varieties	<ul style="list-style-type: none">• 30% Corvina• 30% Corvinone• 30% Rondinella• 10% Molinara, Rossignola, Oseleta, Negrara, Dindarella.



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Winemaking technique



Description of the wine

Color	Strong ruby red. Clear and transparent.
Bouquet	Notes of vanilla and ethereal airs depending on the period of aging in the barrel; notes of sweet fruits such as currants, blueberries, cherries depending on the varieties of grape.
Flavor	Wine with a velvety, raisiny character combined with the structure and typical stylish bitterness to give it good balance. It has an enduring and persistent flavor.

It can be preserved for a long period (15 years from the vintage year).

Combinations: red meat - cheeses.

Serve at 16-18°C.