

Amarone Valpolicella Valpantena DOCG

An enduring icon

The icon of a territory, Amarone is fully recognized as one of the greatest Italian red wines. In Costa Arente, we begin with a careful manual harvest, checking that each step is masterfully carried out with craftsmanship and care. Each nuance of our Amarone represents the know-how and stylistic code pursued by Costa Arente, aimed at expressing the natural elegance that the Valpantena terroir transmits to the wine.



GRAPES	Corvina, Corvinone, Rondinella, other grapes as the production regulations
AREA	Valpantena (La Costa di Romagnano - Grezzana)
AGEING	2 years in tonneaux, 1 year in Slavonian oak barrels and 1 year in bottle
VINTAGE	2018
ANALYSIS DATA	Alcohol 16,5%
AGEING POTENTIAL	10-15 years
	Contains Sulfites

PRODUCTION AREA

The grapes are grown on hillslopes and terraces, which extend up to 600 m above sea level, mainly in the 100-250 m range. The substrate is made up of calcareous marl, is clayey-clay with a sub-alkaline reaction, rich in mineral nutrients.

TASTING

Amarone, a symbol of the region, stands among Italy's greatest red wines. Costa Arente elevates this excellence with handpicked harvests and artisanal care. Each nuance reflects the natural elegance of the Valpantena terroir.

WINEMAKING

The grapes are harvested by hand after a careful selection to pick the most suitable bunches for drying. Once placed in the trays, they are put to rest in the loft for at least 3 months, a period in which they lose on average 40% of their weight.

PAIRINGS

Sublime with game, it refines aged cheeses and enriches meat-based first courses. A perfect meditation wine.

PRIZES AND AWARDS

 **2 BICCHIERI**

 **BOLLINO ORO**

 **GOLD**