

*Wine*  
COLLECTION

## **Amarone della Valpolicella DOCG**

Amarone della Valpolicella is one of the most rich and opulent red wines you can find anywhere in the world, a jewel that made Valpolicella area, hills surrounding Verona, one of the most popular destinations for all wine lovers.

*Wine is the only  
artwork  
you can drink.*

(Luis Fernando Olaverri)

# Amarone della Valpolicella DOCG

The Greeks made wine in Valpolicella even before the Romans arrived – and the name itself is thought to be a mash up of Latin and Greek meaning “Valley of Cellars.” The region has always enjoyed strong local demand for its light, aromatic red wines made from native grapes Corvina, Corvinone, and Rondinella. At the Roman times they produced sweet wine Retico, the current Recioto. A sweet and harmonious, full wine, produced with the drying of the bunches. The transformation came in the early 1900s.

Why is it called Amarone?

Legend says it happened by chance, perhaps due to a mistake or to a hot winter, the entire fermentation process took place in one Recioto tank, transforming a large quantity of sugar into alcohol, giving life to a powerful and vigorous wine, bitter and very tannic, totally different from Recioto. They called this wine Amarone that means “bitter”; from the sweet wine excellent Recioto to the dry red wine tasty but strong tannins with a more marked bitter component.



## TERRE DI BO AMARONE DELLA VALPOLICELLA

Is bottled in Valpantena area by a selected wine cooperative of vine growers.

The quality have achieved excellent levels thanks to commitment and care over the entire production cycle, where tradition and technological innovation blend together.



Terre di Bò



**REGION:**  
Veneto  
Verona,  
Valpolicella area



## Amarone della Valpolicella DOCG



### GRAPES

Corvina Veronese and Corvinone Veronese, Rondinella.



### VINIFICATION

bunches are hand-picked and rigorously selected at the end of September. Soft pressing of the grapes in December/January, followed by maceration on the skins of 30 days.



### AGING

60% of the wine is refined for 24 months in big oak barrels, and 40% of the wine is refined for 18 months in new French barriques from Allier oak, then 6 months in bottles.



### TASTING NOTES

**Bouquet:** The scent of dried plums and cherries with hints of undergrowth and dried mushrooms. In the best vintages softness dominates, enveloping the palate in a velvety, full, warm and vigorous embrace with very pleasant round tannins.

**Taste:** ripe red fruits embellished with cinnamon and vanilla. The older it gets, the more it leaves room for perceptions of leather, tanned tobacco and roasted coffee. The fruity aromas are reminiscent of black cherry, currant, cherry and wild berries. It can reach an aging of over 20 years.



**ALCOHOL** 15% vol.

**Serving temperature:** 18-20 C in "Bourgogne" glasses. Recommended to open the bottle at least 1 hour before drinking.



### FOOD PAIRING

With game: It is a great companion for main courses based on feathered game, such as pheasant with walnuts and truffles, woodcocks on croutons or duck. Roasted and grilled meat also chocolate is a perfect combination with Amarone which recall hints of cocoa taste.

**Ean code** | 8013345000361

### PACKAGE & PALLET

BOTTLE	CASE	CS WEIGHT KG	CASE/ PALLET	CASES / LAYER	PLL WEIGHT KG
750ml	6	8,50	95	19 x 5	830
750 ml	12	17,00	55	11x 5	960



Terre di Bò



www.gamafood.com