



Consumer Pricing  
 CSPC# 702828  
 SRP - \$119.00

## Amarone della Valpolicella DOC

**Pronunciation** am-ah-ROAN-eh valpaul-ee-CHELL-ah  
**Year** Current  
**Winery** Corte Sant' Alda  
**Region** Veneto  
**URL** <http://www.cortesantalda.it>  
**Oenologist** Marinella Camerani

**CORTE SANT'ALDA®**



### OVERVIEW

Marinella's Amarone ranks with a handful of top producers and is a must for the Amarone lover to cellar. The varietal most suited to drying is without doubt Corvina and this is due to its thick skin. Molinara and Rondinella in small quantities are also indispensable to the blend. The grapes are selected from the vineyards on the estate where nature is least generous and where one finds vines with small, loosely packed bunches that are packed full of magic.

### WINE NOTES

#### Grape Variety

Corvina 30%, Rondinella 30%, and Corvina Grossa 40%

#### Vinification

Grapes are soft pressed and vinified in truncated oak casks using special yeasts. Frequent manual punching down of the cap. Fermentation in barrique.

#### Aging

Matured in French barrels for 3 years.

#### Alcohol

15%

### EXPERIENCE



#### Appearance

Deep red.



#### Aroma

Aromas of dark cherry and spice with notes of vanilla and light toast from the barrel conditioning.



#### Taste

A full and round balanced wine showing elegance and fine structure. Not raisiny but expressive of dark red fruit.



#### Serving Suggestions

Majestically powerful wine that is a perfect match for game and strongly flavoured meat dishes. Beef braised in Amarone and mature cows milk cheeses

### TASTING NOTES

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