



## AMARONE della Valpolicella Classico "FIRMUS" DOCG

L'Amarone Classico "FIRMUS" from the Latin "strong", "full bodied" and "robust" was Francesco's first bet, who conceived it by making a change to the firm, run up until then by his father, Renzo (Cencio for his friends).

Grapes are selected by skilled and expert hands in the first weeks of harvest, then left to dry for about 3 months.

Equally experienced hands transform these precious grapes into a traditional wine, that is, at the same time, modern as well.



**VINEYARD:** Hillside Vineyard in the historical Valpolicella Classica area.



**GRAPE VARIETIES:** Corvina Veronese 45%, Corvinone 30%, Rondinella 20%, Molinara 5%.



**ALCOHOL:** 16 % vol.



**VINIFICATION:** Steel tanks and vitrified concrete.



**MATURATION:** Aged for about 36 months, partly in 10/20 Hl barrels and partly in French barriques.



**COLOR:** Deep ruby red.



**SMELL:** Warm, dry, ripe on the nose, intense and great refinement.



**TASTE:** Taste is complex, smooth, full bodied, with lots of cherry notes and plum.



**SERVICE TEMPERATURE:** 18° C.



**RECOMMENDED WITH:** Red meats, game, aged cheeses, and dark chocolate.



**BOTTLE:** 750 ml.

