

SPADA



AMARONE della Valpolicella Classico "FIRMUS" DOCG

Amarone Classico "FIRMUS" is produced from four Valpolicella grape varieties, cultivated high on hillside terraces.


Only the best and most mature clusters are selected for this wine. The grapes are placed directly onto small open racks and brought to an open sided building where they are dried by the cool breezes of autumn and winter until the following February.

 **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:** 3 years in French and Slavonian Oak barrels of 10 and 20 hectoliters.

 **COLOR:** Deep ruby red color with garnet shades.

 **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.

 **BOTTLE:** 750 ml

