



AZIENDA AGRICOLA MERONI

VELLUTO®

**AMARONE DELLA
VALPOLICELLA CLASSICO RISERVA D.O.C.G. 2011**

Production area: *Valpolicella Classica
(Verona-Italia).*

Grapes: *Corvina Veronese, Corvinone
Rondinella, Molinara.*

Ground: *Clay, calcareous.*

Breeding: *Pergola- Guyot*

Manufacturing technique: *Natural
drying of the grapes for 100-120 days
fermentation in steel tank for around 60
days, maturation in small 25 hl oak
barrels from Slavonia for around 5
years. The wine is refined in bottle for at
least a year.*

Contents:

Alcohol: 17,25% vol.

Sugar: 2,30 gr/l.

Total dried extract: 36,40 gr/l

Acidity: 6,25 gr/l

Conservation: *15-20 years*

Serving temperature: *18°-20° C*

Packaging: *750 ml box of 6 bottles.-
1500 ml in woodbox.*



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