

CORTE ARMANO



Amarone

Della Valpolicella Classico DOCG,
Veneto, Italy

GRAPE VARIETIES

35% Corvinone Veronese, 35% Corvina Veronese,
30% Rondinella

VINIFICATION

Grapes are carefully selected, hand picked and dried in the traditional way for 90 to 100 days. Soft pressing is followed by 30 days of maceration with skins. 60% of the wine is aged in oak barrels for 24 months and 40% in new French Allier barriques for 18 months. The wine is aged six months in bottle before release.

WINERY

Corte Armano is produced by the Campagnola family in Valgatara, a small village in the low hills near Marano in the heart of the Valpolicella Classico region. The winery was founded by Carlo Campagnola, but this winery's history is all about the courage and hard work of his wife, Catarina Zardini. After Carlo's untimely death, Catarina courageously continued the business and won the medal for the best Vino Reccioto at the 1907 wine exhibition in Verona, thus laying the foundation for five generations of success.

TASTING NOTE

Intense ruby red color with violet edges.
Warm, spicy, powerful nose with intense aromas of cherry, almond and vanilla. Full-bodied, supple and smooth.

FOOD PAIRING

Perfect with red meats, game and cheese.

