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Antolini, Amarone della Valpolicella Classico Moropio (2010)

Producer	Antolini
Vendor	Domenico Valentino
Category	Wine - Still - Red
Grape varieties	Corvina, Rondinella, Molinara
Region	Veneto, Italy
Appellation	Amarone della Valpolicella
Feature	Sustainable
Vintage	2010
Alcohol by volume	16.5%

Sizes

750 mL × 12 — DVM6514-10



Product information

Grapes are hand-harvested from 40-year-old vines in the two hectare Moropio vineyard. Fruit dries until the end of January. Fermentation takes place over 30 days in temperature-controlled stainless steel. Native, ambient yeasts are used. Wine rests in casks of cherry and oak for two years.

Producer information

Brothers Stefano and Pier Paolo Antolini farm eight hectares near Negrar, in the heart of the Valpolicella Classico zone. They have made wine since 1992, steadily developing their land and wines in a ways that respect tradition and are sensitive to environmental sustainability. Most of their vines are planted in clayey soils on terraces typical of the area. The brothers produce excellent wines that deliver pleasure at the table and reflect the rich history of Valpolicella.
