

# Domenico Valentino

## AMARONE DELLA VALPOLICELLA CLASSICO "MOROPIO"



**PRODUCER: ANTOLINI**

**CATEGORY: WINE - STILL – RED**

**GRAPE VARIETY: CORVINA, CORVINONE, RONDINELLA, AND A SMALL PERCENTAGE OF MOLINARA**

**REGION: VENETO, ITALY**

**APPELLATION: AMARONE DELLA VALPOLICELLA D.O.C. CLASSICO**

**PRODUCT INFORMATION: THE KING OF VALPOLICELLA, PRODUCED WITH GRAPES HARVESTED IN THE "MORÓPIO" VINEYARD, LOCATED ON THE HILLS OF THE MARANO VALLEY.**

**A WINE TO BE ENJOYED TOGETHER WITH GAME, STEWS AND BRAISED OR SIMPLY ON ITS OWN.**

**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.**