



## BEGALI AMARONE CLASSICO 2018

This wine is obtained from the drying of grapes that have been left to rest during the months of September and October, after a first careful selection in the vineyards and a second in the fruit house and they remain here until January.

### Tasting note

**Colour:** Garnet red

**Bouquet:** intense, ethereal, spicy

**Palate:** soft, dry, warm, solid and robust

**Food Pairing:** ideal with second courses such as roasts, game, grilled meats and red meats in general

**Cellaring:** 5 to 15 years

### Technical Details

**Variety:** Corvina 65%, Rondinella 30%, other autochthonous grapes 5%

**Vintage:** 2017

**Region:** Veneto, Italia

**Alcohol:** 15.5%

**Maturation:** It is refined for about three/three half years in big casks of wood (20hl) and tonneaux and then in the bottle for about six months.