



## CORTE VOLPONI AMARONE DELLA VALPOLICELLA DOCG CLASSICO

The Valerio Zenato Opera. A masterpiece, a symphony of essences, harmony and intriguing scents.

### Tasting Notes

**Colour:** Intense ruby red with a violet edge **Bouquet:** Warm, ethereal, and spicy, with scents of red berries and dried fruits **Palate:** Fruity notes with smooth tannins, showing great harmony, elegance, and fine spices **Food Pairing:** **Cellaring:** Grapes are destemmed and gently pressed, followed by cold maceration for 8-10 days starting in January. The fermentation process begins naturally with outdoor temperatures, followed by an increase to 24-26°C to aid yeast fermentation.

### Technical Details

**Variety:** 40% Corvinone, 35% Corvina, 20% Rondinella, 5% Oseleta **Vintage:** **Region:** Veneto **Alcohol:** 16% **Maturation:** 24 months (50% in new French oak barriques, 50% in large second-passage oak barrels), followed by a minimum 6-month refinement in the bottle