



TENUTE  
**FASOLI**  
*Lorena*  
vignaiola



## AMARONE DELLA VALPOLICELLA

CLASSICO DOCG

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

**Denomination:** Amarone della Valpolicella Classico  
Docg

**Vines:** Molinara, Rondinella, Corvinone, Corvina

**Municipality:** San Pietro in Cariano

**Stains density:** 3300

**Training system:** Pergola Veronese

**Age Of Vines:** 50 years

**Type Of Soil:** Franco Limoso

**Vineyard:** Organic

**Harvest:** Manual harvest with selection of the  
bunches and placed in boxes

**Withdrawal:** After harvesting, it is taken to the loft  
and the grapes rest until February of the year  
following harvest

**Vinification:** Fermentation in cement

**Aging:** in 2-passage French oak barriques for 4

years **Organoleptic characteristics:** Bright ruby red  
color, with hints of black cherry jam

**Alcohol content:** 16% Vol

**Pairing:** Game, red meats, roasts and aged cheeses.

**How to serve:** Open at least 30 minutes before and  
serve in large glasses at an ideal temperature of  
18° C.