

Ca' dei Frati



Pietro Dal Cero
Amarone della valpolicella
DOCG

REGION

Veneto

VARIETY

Corvina, Corvinone, Rondinella, Croatina



This bottle is dedicated to the father of the family, Pietro, in order to retrace their history and savour once more the wind of those places. This they do with an emblematic wine of Verona wine production in the world, the Amarone.

Soil composition: limestone, white shingle and clay

Cultivation system: Simple Guyot

Vinification type: withering in boxes for 4 months, maceration in steel with prolonged contact

Malolactic fermentation: carried out

Refinement and development: in barriques for 24 months, followed by 12 months in steel and 24 months in the bottle

TASTING NOTES

The fruit is exuberant with a very pleasurable sour cherry taste, merged with hints of chocolate and sweet spices. The subtlety enhances the floral component of the purple rose. Balsamic notes emerge with increasing conviction, along with hints of star anise and wild gooseberry.

FOOD PAIRINGS

It finds its utmost expression at the table with seasoned cheeses, well-cooked meats, braised dishes and game.