



D'AQUINO

Amarone della Valpolicella

Region: Veneto
Classification: DOCG
Area: A group of valleys spreading from the foothills of the Lessini Mountains.
Description:

Color: Red, dark graphite purple.

Description: It's produced from a blend of 40% – 70% Corvine, 20% – 40% Rondinella and 5% – 25% Molinara varieties. This was originally to distinguish it from the Recioto produced in the same region, which is sweeter in taste. Medium body and strong acidity.

Type: Still wine

Taste: Gentle tannins and wonderfully smooth and smoky feel in the mouth. Palate opens with a fruity medley of blueberry, cherry and sassafras. Smooth velvety tannins keep the tongue focused and promote a long, clean, yummy finish.

Aroma: Aromas of coffee, blueberry and cherry emerging and intermingling over time.

Alcohol: Alcohol content easily surpasses 15% (legal min. is 14%)

Aging: This wine ages for 32 months in barrique.

Food: Beef, game and stews such as beefsteak, horse meat, lamb, veal, rabbit, wild boar and deer.

Temperature: 64° - 68° Fahrenheit, 18° - 20° Celsius



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Specifications:

Size: 12/750 ml
Case Dimensions: 13.50" x 10" x 12.50"
(34.50 x 25.5 x 31.50 cm)
Case Weight: 36 lbs. (16.30 kg)
Case Cube: 1.04 cu. ft. (29.45 cm³)
Pallet Configuration: 15 x 4 = 60 / 15 x 5 = 75
Bottle UPC Code: 0-82308-02053-9
Case UPC Code: 0-82308-92053-2
Bottle Style: BORGOGNOTTA
40 Foot Container: 1,350 Cases
20 Foot Container: 675 Cases

