



ALLIED WINE GROUP



FEUDI SAN PIO AMARONE **DELLA VALPOLICELLA DOGC**

Varietal:

60% Corvina, 20% Rondinella, 10% Corvinone,
10% Croatina

Tasting Note:

Spicy aroma with hints of dried figs, cherry and aromatic herbs. Well-balanced with good persistence on the palate, elegant and delicate tannins.

Alcohol: 15%

RS: 7.5g/l

Food Pairing:

Ossobuco, braised veal shanks with polenta or with cheeses like Parmigiano Reggiano, Pecorino, Gouda or blue cheeses like Gorgonzola, Stilton or Roquefort

Vineyard Technique:

The grapes are semi-dried on wooden racks and stored in well ventilated rooms for about 120 days. The must is macerated on the skins for seven to eight days following vinification at a low temperature. The fermentation process is long and slow, lasting four to six weeks. The wine then ages in 792 gallon Slavonian oak barrels for two years, and for an additional six months in the bottle before being released.

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