



# VILLA LOREN

**AMARONE DELLA VALPOLICELLA D.O.C.G.**  
Veneto, Italy



**15%** **750mL**  
ALC/VOL BOTTLE SIZE

### Appellation

Valpolicella, D.O.C.G.

### Vinification

Grapes hang longer on the vine followed by hand-harvesting into shallow, perforated bins; placed in a barn where natural breezes and controlled humidity allow the grapes to slowly dehydrate for 3-4 months. The resulting loss of moisture concentrates the sugars and ripe flavors.

### Fermentation

Fermentation is slow, on skin contact with traditional and constant pumping over allows the alcohol content to increase to 15%+.

### Aging

Oak wood aging for 24 months.

### Tasting notes

Color: Deep garnet red color.

Nose: A complex bouquet of cinnamon, cherry jam, and walnut and a palate of ripe black cherry fruit with notes of vanilla and coffee on the finish.

Palate: Fullbodied red wine.



Corvina, Rondeinella,  
Corvinone, Others



Fermentation



Aged in Oak  
24 months



### Serving recommendation

18-20° C

### Food pairing

It pairs perfectly with rich pasta dishes, game, and grilled or stewed red meats as well as mature cheeses.