



- **Country:** Italy
- **Region:** Veneto
- **Subregion:** Valpolicella
- **Vintage:** 2017
- **Colour:** Red
- **Grape Variety:** Corvina, Molinara, Rondinella
- **ABV:** 15%
- **Bottle Size:** 75cl
- **Closure:** Natural cork
- **Style:** Rich but dry
- **Vegetarian:** Yes (not certified)
- **Vegan:** Yes (not certified)
- **Drink With:** Aged Parmesan

## GERRARD SEEL: WINE MERCHANTS TO THE TRADE SINCE 1984

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## LUIGI RIGHETTI AMARONE DELLA VALPOLICELLA CLASSICO

<https://gerrardseel.co.uk/products/luigi-righetti-amarone-della-valpolicella>

Luigi Righetti Amarone Della Valpolicella Classico is deep ruby-red, with a complex nose dominated by dried fruits. Full bodied on the palate, the big, cherry and prune flavours in the mouth give way to a rich, smooth finish. Although this will continue to evolve in the bottle for several years yet, we really enjoy drinking it now and enjoying all of its delicious dried fruit flavours.

Luigi Righetti Amarone Della Valpolicella Classico is made from the best selection of fruit grown in Righetti's Valpolicella vineyards. The grapes were gently dried for around five months in the loft of the winery before being pressed and aged in oak.

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### WHY WE LIKE THIS WINE

Christmas cake in a glass. These days, the alcohol levels of some Amarone are just getting stupid and as well as marring the flavour of the fruit, they also attract a higher alcohol duty from HMRC. This is spot on with an alcohol level of 15%, loads of dried fruit character and a perfect balance with the acid levels to refresh the palate. It's just the thing to while away the time into the wee small hours and still allows you to get up with a clear head in the morning. So long as you have just one bottle that is!!

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### ABOUT THE GROWER

Located in Valgatara, in the heart of the Valpolicella Classico region near Verona, the Luigi Righetti estate is a small, family run winery. Since 1909, when Angelo Righetti first earned a reputation as an outstanding winemaker, the family has focussed on producing quality wines offering extremely good value. Righetti's wines exhibit an exceptional balance between fruit, wood, acidity and alcohol. The result is a range of wines that have good ageing potential, but that are well suited to immediate enjoyment.

The current winemaker, Gianmaria Righetti, is the fifth generation of the Righetti family to carry on the family wine-making tradition. Gianmaria's father, Luigi, took over this same role back in the 1940s, and he was the first in the family to consider increasing the estate's production above the level of local demand. Today, he is still active in the estate's day to day operation. Gianmaria, who took over winemaking responsibilities in 1985, has broadened the range to include single vineyard offerings and wines with great international appeal.