



Tenuta Fraune

AMARONE DELLA VALPOLICELLA DOCG CLASSICO



Grape	65% Corvina, 30% Corvinone, 5% Rondinella
Alcohol level	16% vol.
Production area	Valpolicella Classica, Verona, Veneto region
Location	The vineyards are located on the hills, North from Fumane valley
Vineyards elevation	500-650 meters
Training system	Pergola and Guyot
Soil	Limestone and marble
Colour	Intense ruby red with hints of garnet
Bouquet	Complex, ripe red plum with hints of spices and dry fruits
Taste	Dry, warm and intensive, with a vigorous character and a pleasantly clean finish
Serving temperature	18°-20°C Open a few hours before drinking
Pairing suggestion	Perfect match with grilled, roasted or braised meat and lamb. Terrific with game meat. Great with tasty well-matured cheese. Interesting also in pairing with sweet-sour flavors typical of the Asian cuisine and middle-eastern spicy dishes

Amarone is made with the best bunches of Corvina, Corvinone and Rondinella from our Fraune estate, in the Classica Area with a unique technique, that has been used since Roman time, called "appassimento". The grapes are naturally dried for 3 months in the drying facility (fruttaio). During the drying process, the grapes dehydrate losing 40-50% of their original weight, with a consequent concentration of all their substances. During the month of January, the grapes are destemmed and fermet for 2 weeks. Maturation is completed in French oak barriques and tonneaux for a period that may vary from 42 to 50 months. Then the wine is aged in bottle for minimum 6 months.