



AMARONE

DELLA VALPOLICELLA

D.O.C.G.



PRODUCER: Rinomata Tombacco. Founded in 1919, this historic family-run winery is located in the heart of the Veneto region. They are specialists in balancing centuries-old viticultural traditions with modern winemaking to create bold, expressive wines that reflect the authentic character of the Italian soil.



REGION: Valpolicella, Veneto, Northern Italy



GRAPE VARIETY: A blend of Corvina, Corvinone, and Rondinella



ALCOHOL CONTENT: 15.5% vol.



STYLE: Dry



CHARACTERISTICS:

The wine presents an intense, deep ruby red colour with elegant garnet reflections, leading into a complex bouquet that opens with ripe marasca cherry and plum before evolving into notes of cherries in spirit and toasted almonds, finished by hints of coffee, tobacco, and cocoa. On the palate, it is broad, warm, and powerful, featuring a light and refined tannic structure that concludes with a persistent and clean finish.



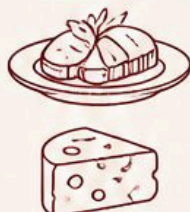
ALLERGEN CONTENT:
Contains Sulphites



FOOD PAIRING:

Excellent with grilled red meats, braised beef, and very mature cheeses. It is also an ideal "meditation wine" for slow sipping after a meal.

Pair with La Piazza Antica's:



Secondi: Filetto all'Antica, Costoletta di Agnello, Grigliata di Carne, Lasagne al Forno

Dessert & Cheese: Tagliere Di Formaggi