

Orione, Amarone, "Vecchio Grasso" 2007, DOC



Varietal	70% Corvina, 25% Rondinella, 5% Molinara
Region	Valpolicella, Veneto
Harvest Method	Hand-harvested, grapes are manually selected and rested in ventilated wooden boxes for 3 months.
Vinification	Vinification starts at the end of January and lasts 30 to 40 days.
Aging Process	One year in medium sized oak followed by barrique and tonneaux for two years.
Aroma	Intense and complex odorous sensations, fruity, spicy and ethereal with cherry in alcohol, chocolate and star anise bouquet.
Palate	Dry taste, soft, balanced and persistent. Good structured and harmonious.
Food Pairings	Traditionally served with game, grilled and braised meat and well matured cheeses.
Serving Temperature	18-20°C/64°-68° F