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AMARONE DELLA VALPOLICELLA DOCG

Our style: "A way to define who we are, without speaking". Celebrating the precious Land where we come from through the wine in our bottles is our most ambitious goal. This is why Sutto company decided to set up a partnership between the most noble territories of Veneto, including Ripasso and Amarone in its selection of products. These are the gems of Valpolicella.



Colour *Intense ruby red.*

Nose *Rich notes of red fruit blend with the peculiar hints of liquorice and chocolate.*

Taste *Penetrating and full body in its clear and tannic notes, ethereal and uniform in its sweeter ones, where it offers a black cherry aftertaste.*

Method of production Highly selected grapes are naturally rack-dried, then the pressing is followed by a traditional vinification in red. The resulted wine undergoes a first aging in oak barrels, then a further aging in bottle.

Alcohol 15,5%.

Harvest Harvested by hand between the end of September and the beginning of October.

Grape Corvina, Corvinone and Rondinella.

Food matching A meditation wine, excellent with fine meat and white truffle, unusual but surprising with a traditional risotto alla milanese.

Bottle size 0,75 l.

How to serve 18°C, we suggest to open the bottle half an hour before serving; if the wine has aged, decant it, then pour it in large glasses.

How to list on wine menus Amarone della Valpolicella DOCG, 2012, Sutto.



Sutto agricola

Via Arzeri, 34/1 31040 Campo di Pietra di Salgareda (TV) - Venezia - Tel. +39 0422 744063 - info@sutto.it - www.sutto.it