San Rustico, Valgatara di Marano (Veneto)

Amarone Classico DOCG

Vintage	2019
Winemaker	San Rustico
Region	Veneto
Alcohol	15.5% vol.
Grapes	68% Corvina, 27% Rondinella, 5% Molinara

Winemaking

Following the selective harvesting by hand, the grapes are dried under the roof on wooden grates for 3 months. Following traditional fermentation, the Amarone matures for 24 months in both large oak barrels as well as in barriques, followed by 12 months of maturing in bottles.

Our tasting note

The Amarone Classico has an intensive garnet-red colour. It has an expressive nose with a hint of cherry, bitter almond, chocolate and cocoa. Very harmonious, soft and silky on the palate. Full-bodied and long-lasting finish.

San Rustico

Since 1870, the San Rustico winery, located in the heart of the Valpolicella region, has been committed to the venerable tradition of viticulture. Today the winery is run by the fifth generation of the brothers Marco and Enrico Campagnola. The 22 hectares of vineyards are used to produce great, classic and typical wines of aristocratic expressiveness. Marco and Enrico personally accompany with passion and dedication the cultivation of the vineyards, the subsequent grape selection and manual grape harvest, as well as the traditional drying and ripening methods.

Suitable with

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