



San Rustico, Valgatara di Marano (Veneto)

Amarone Classico «Gasò» DOCG

Vintage	2016
Winemaker	San Rustico
Region	Veneto
Alcohol	16% vol.
Grapes	68% Corvina, 27% Rondinella, 5% Molinara

Winemaking

Following the selective harvesting by hand in the Gasò vineyard, the grapes are dried under the roof on wooden grates for 3 months. The grapes then undergo traditional fermentation before being stored for 36 months in large oak barrels and barriques, followed by 12 months of maturing in bottles.

Our tasting note

Amarone Gasò glows with an intensive garnet-red colour and has a warm aroma of plums, cherries and a waft of bitter almonds. It titillates the palate with its fine tannins and flavours from cloves, liquorice as well as a light hint of raisin. Long-lasting finish and good storability.

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

