



**Region:** Valpolicella, Verona, Veneto, Italy.

**Grapes and Harvest:** Corvina Veronese and Corvinone 65%, Rondinella 35% (and a special added family secret). Usually, the harvest begins around the 15th of October when the sugar levels are high. Handpicked bunches are rigorously selected.

**Drying Process:** Once the harvested has been completed, the grapes are dried and about 30-40% of the weight is lost. The remaining rich juice is pressed and the Amarone method gives way to the winemaking process. The effect of this unique method is not only to give the wine its distinct, raisin flavor, but to concentrate the sugars in the remaining liquid, ultimately resulting in those trademark high alcohol levels. This is important as alcohol, while flavorless itself, carries the flavors by giving the wine body, allowing the Amarone to come out as rich as it does.

**Vinification:** Soft pressing of the grapes in December/January followed by 30 days maceration of the skins.

**Ageing:** 60% of the wine is refined for 24 months in big Oak barrels, and then 40% of the wine is refined in new French Barriques from Allier Oak. The wine rest for another 6 months in the bottle.

**Tasting notes:** Intense ruby red color with violet edge. Warm, spicy, and powerful bouquet with aromas of cherry, bitter almond, and vanilla. Full, rich, velvety flavor.

**Analysis:** Alcohol 15.0%/vol; Acidity total 5,95 g/l; Residual sugar 7,2 g/l. Dry extract 33 g/l.

**Food suggestions:** Traditionally served with game braised meats and fully matured cheeses. Generally considered a wine for meditation, it is great after dinner with a piece dark chocolate. Our advice is to drink Amarone at a temperature of 17-18°C and remember to open the bottle a few hours before drinking.



# VESCOVO MORO

## WINE TASTING SHEET

<b>Winery:</b> Vescovo Moro Group Srl <b>Brand:</b> Vescovo Moro <b>Appellation:</b> DOCG <b>Vintage Year:</b> _____		<b>Country:</b> Italy <b>Area/Region:</b> _____ <b>Price:</b> _____
<b>Clarity:</b> Cloudy, Bitty, Clear, Brilliant  <b>Depth of color:</b> Watery, Pale, Medium, Deep, Dark  <b>Color:</b> (White Wine) Green tinge, Pale yellow, Yellow, Gold, Brown (Red Wine) Purple, Purple/Red, Red, Red/Brown  <b>Viscosity:</b> Slight sparkle, Watery, Normal, Heavy, Oily	<b>Comment:</b>	
<b>General Appeal:</b> Neutral, Clean, Attractive, Outstanding, Off (e.g. yeasty, acetic, oxidized, woody, etc.)  <b>Fruit Aroma:</b> None, Slight, Positive, Identifiable  <b>Bouquet:</b> None, Pleasant, Complex, Powerful	<b>Comment:</b>	
<b>Sweetness:</b> (White Wine) Bone-dry, Dry, Mediumdry, Medium-sweet, Very-sweet  <b>Tannin:</b> (Red Wine) Astringent, Hard, Dry, Soft  <b>Acidity:</b> Flat, Refreshing, Marked, Tart  <b>Body:</b> Very light & thin, Light, Medium, Full-bodied, Heavy  <b>Lenght:</b> Short, Acceptable, Extended, Lingering  <b>Balance:</b> Unbalanced, Good, Very well-balanced, Perfect	<b>Comment:</b>	
<b>Sweetness:</b> Coarse, Poor, Acceptable, Fine, Outstanding _____ <b>Final Comment:</b> _____ _____		<b>Overall Score</b> (1 to 10)