



FABIANO

Amarone della Valpolicella Classico DOCG

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VARIETALS	40% Corvina, 30% Rondinella, 25% Molinara, 5% Croatina
VINTAGE	2018
REGION	Valpolicella, Veneto, Italy
TECHNICAL DATA	Alcohol 15.5%
APPEARANCE	Intense garnet colour.
NOSE	The nose has intense aroma of sour cherries and raspberries.
PALATE	On the palate it is soft and balanced, with a good structure, with a long finish on notes of raisins and plums.
AGEING	The wine ages for 30 months in large Slavonian oak barrels and for another 3 months in the bottle before being marketed.
PAIRING	A wine to be preferred in the company of roasts and braised meats, it lends itself well to combinations with game and very tasty cheeses. Serve at 18°C and open at least 1 hour before serving.
READINESS FOR DRINKING	Drink now or keep for the next 10 years.
RATINGS	 
ORDER CODE	IT476