




# FABIANO

## I Fondatori Amarone Riserva DOCG

[www.fabiano.it](http://www.fabiano.it)

VARIETALS	40% Corvina Veronese, 40% Corvinone, 15% Rondinella, 5% Oseleta
VINTAGE	2017
REGION	Valpolicella, Veneto, Italy
TECHNICAL DATA	Alcohol 16%
APPEARANCE	The color is a deep and opaque purple.
NOSE	The wine's nose mirrors the depth of color, with dark-cherry, plum, bitter-chocolate and clove notes.
PALATE	The palate is rich and lush, with a myriad of cherry notes ranging from fresh to cooked to candied, balanced by the elegant tannins and lingering finish.
AGEING	A minimum of 30 months in big barrels, followed by about 6 months in bottle.
PAIRING	Excellent in the company of deer meat and red meat steaks, it is perfect to combine with aged cheeses and dark chocolate.
READINESS FOR DRINKING	Ready now but it will develop beautifully with some age. Open and decant the wine some time before serving it.
RATINGS	91pts <b>WINE ENTHUSIAST</b> <b>4,4</b> ★★★★★ <b>VIVINO</b> 
ORDER CODE	IT249