



EMPSON & CO.
Experience Italy in a Wine glass



Amarone della Valpolicella DOCG

60% Corvina, 30% Rondinella, and 10% Molinara. Dal Cero Amarone della Valpolicella DOCG is stunning depth and concentration, both in its rich aromas of ripe fruit and spice as well as on the palate, where the alcohol finds its acidity and elegant tannins perfect traveling companions.

Wine exported to: USA

Most recent awards

WINE SPECTATOR: 91

WINE ENTHUSIAST: 91

JAMES SUCKLING: 93



Winemaking and Aging

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|-----------------------------------|---|
| Grape Varieties: | 60% Corvina, 30% Rondinella, 10% Molinara |
| Fermentation container: | Stainless steel |
| Length of alcoholic fermentation: | 15-20 days |
| Type of yeast: | Selected yeast |
| Fermentation temperature: | 23-25 °C (73.4-77 °F) |
| Length of maceration: | 15-20 days |
| Malolactic fermentation: | Yes |
| Aging containers: | Oak barrels |
| Container size: | 20 hL |
| Type of oak: | French |
| Aging before bottling: | 48 months |
| Aging in bottle: | Several months |
| Closure: | Cork |



Vineyard

| | |
|---------------------------------------|---------------------------------------|
| Organic: | Sustainable |
| Vine training: | Pergola |
| Altitude: | 300 meters (984 feet) above sea level |
| Time of harvest: | End September to mid October |
| Total yearly production (in bottles): | 17,000 |



Tasting Notes and Food Pairings

Tasting notes:

Stunning depth and concentration, both in its rich aromas of ripe fruit and spice as well as on the palate, where the alcohol finds in its acidity and elegant tannins perfect travelling companions.

Serving temperature:

Best served at 16-18 °C (60.8-64.4 °F).

Food pairings:

Ideal with roasts, game, and aged cheeses, but also sipped meditatively by itself as a vino da meditazione.

Aging potential:

Up to 20 years

Alcohol:

16%

Winemaker:

Davide Del Cero