

**AMARONE DELLA VALPOLICELLA DOCG
RISERVA CAVE DI PRUN**



TYPE:

Dry red wine

PRODUCTION AREA:

Prun di Negrar (VR)

SOIL TYPE:

Volcanic, limestone and marl

GRAPE VARIETIS:

Corvina, Corvinone and Rondinella

TRAINING SYSTEM:

Guyot

WINEMAKING:

50% french oak barrels

50% steel

AROMA AND TASTE ANALYSIS:

Black cherry, plum, dark chocolate and cocoa

VISUAL ANALYSIS:

Deep garnet red

ANALYTICAL DATA:

Alcohol: 16% abv

Residual sugars: 4 g/L

SERVING TEMPERATURE:

14-16°C

AVAILABLE SIZES:

750ml

1500ml

PACKAGING:

1-2-6 bottles cases