



Michele & FIGLI
CASTELLANI
Produzione Vini Classici

**AMARONE DELLA VALPOLICELLA CLASSICO DOC "CINQUE STELLE RISERVA"
CA' DEL PIPA**



Grape varieties: Corvina Veronese and Corvinone 70%, Rondinella 25%, Molinara 5%.

Production area: Valpolicella Classica, Marano di Valpolicella valley, clay and limestone soil.

Production process:

Amarone Cinque Stelle Riserva is the best expression of quality and refinement. This wine is produced only in the best vintages, during which the grapes of Corvina, Corvinone, Rondinella and Molinara from Cà del Pipa vineyards, our best vineyards, are meticulously selected, harvested and left to dry for 3/4 months. This period is fundamental for the concentration of sugars and those that are the original aromas and flavors of grapes. During fermentation, in contact with skins, the wine begins to come to life but it is during the three-year aging period in barrique that it completes its evolution, enriching the body.

The result is a full-bodied and harmonious wine, with a bouquet of aromas and flavors that must be discovered sip by sip.

Alcohol: 16% Vol.

Color: Intense garnet red.

Bouquet: Sour black cherries, blackberries jam, spicy, tobacco and pepper.

Flavor: Smooth and elegant, with soft tannins and with a fruity finish.

Suggested dishes:

It's perfect with roasts, game, grilled meat and seasoned cheeses. Enjoy this fantastic wine with friends after dinner.

Service temperature: 18° C

Bottle: 750 ml