



<b><u>ESTATE</u></b>	:	Marchesi Biscardo
<b><u>WINE</u></b>	:	Amarone della Valpolicella D.O.C.G.
<b><u>GRAPE</u></b>	:	60-70% Corvina, 20-30% Rondinella, 5-10% Molinara.
<b><u>REGION</u></b>	:	Veneto
<b><u>CITY</u></b>	:	Negrar
<b><u>SOIL</u></b>	:	Clay, limestone with a layer of stones under the first 3 feet.
<b><u>TASTING NOTES</u></b>	:	<b><u>COLOR:</u></b> Dark ruby-red with bright highlights <b><u>NOSE:</u></b> Intense, elegant, very typical with a complex aroma of black currant, raisins and prunes. It reviles chocolate, caramel and tobacco mixed with mint.....“cigar box flavor” ! <b><u>TASTE:</u></b> Velvet, warm and full on the palate with a lingering excellent finish and soft tannins.

**COMMENTS** : Amarone is strictly related to “RECIOTO della Valpolicella”.

Both wines are produced in the same area and they go through the same wine making process that takes the name of “APPASSIMENTO”. The grapes are picked from the top of the vine tree and in the past wine makers were using only the wings of the clusters that are called “recia” in Verona dialect. The grapes are dried for three/four months on straw mats; after this period the juice is very concentrated, and the grapes are ready to be pressed. The juice ferments on the skins very slowly for about 40 days with frequent pump-over to extract flavors and color. If the wine is partially fermented, we obtain the dessert version called “RECIOTO”, otherwise the fully fermented version is absolutely dry and takes the name of “AMARONE”. After fermentation the wine is sharpened for 3-4 years in Slovenian oak barrels, then we allow the wine to rest in the bottle for another year before we release it. Excellent with roasted meat, game, steaks and aged cheeses it changes the dinner into a special occasion. Great also after dinner as wine for meditation with a good cigar!!!

IMPORTED BY CONEXPORT Italy & Nicola Biscardo Selection  
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