



CARRÀ
Amarone della Valpolicella

VENETO



Valpolicella is called the “Valley that Flies” because every grape variety we grow in the valley carries the name of a bird: Corvina, Rondinella, Oseleta, Dindarella. That is why our Carrà Amarone has wings to fly!

Amarone is the masterpiece wine resulted from the process that takes the name of “APPASSIMENTO”. After a gentle hand pick harvest, the grapes are dried for three/four months on straw mats to let the water evaporate thus concentrate the sugar content and the aromas of the grape itself. Once pressed the juice ferments on the skins very slowly for about 40 days with frequent pump over to extract flavors and color. After fermentation the wine ages in big Slovenian oak barrels for about 2 years, 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 in good company!!!