



Provolò

Amarone della Valpolicella

Amarone della Valpolicella by Provolò is a rich and powerful expression of the Valpolicella tradition, crafted through the appassimento method. It reveals intense aromas of dried cherries, plum, and sweet spices, with hints of cocoa and tobacco. On the palate, it is full-bodied and enveloping, with velvety tannins and a long, persistent finish.

Flavor profile

An intense wine with a dry, harmonious flavor, featuring hints of dried plums and fragrances of red fruits. Can be aged for 25 years.

Food pairing

Pair with braised, grilled red meats like Fiorentina steak and seasoned cheeses. It also goes well with bitter-sweet flavors of some Asian dishes. 64-68°F.

Tasting notes

A vivid ruby red, highlighted by red fruits in the alcohol with pleasant balsamic notes, dried flowers, and fruits. Hints of toasted chocolate, vanilla, and sweet spices. Rich and intense, with great complexity and a harmonious finish.

Appellation

DOCG

Region

Veneto

Country

Italy

Wine type

Red

Blend

Corvina 80%, Rondinella 10%, Oseleta 10%

Vintage

2016

Alcohol %

15.5

Bottle size (ml)

750