

**Appellation**

DOCG

**Region**

Veneto

**Country**

Italy

**Wine type**

Red

**Blend**

Corvina, Oseleta, Rondinella

**Alcohol %**

15.5

**Bottle size (ml)**

750

**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.*

**Blend %**

Corvina 80%, Rondinella 10%, Oseleta 10%

**Flavor profile**

An intense wine with a dry, harmonious flavor, featuring hints of dried plums and fragrances of red fruits.

**Food pairing**

Pair with braised, grilled red meats like Fiorentina steak and seasoned cheeses. Also goes well with bitter-sweet flavors of some Asian dishes.

**Tasting notes**

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