

**Appellation**

IGT

Region

Veneto

Country

Italy

Wine type

Red

Blend

Corvina e Corvinone, Molinara, Rondinella

Alcohol %

16

Bottle size (ml)

750

Elevation

1300

Vineyard

Single vineyard estate owned

Clementi Amarone

Amarone by Clementi is a powerful and refined wine, crafted using the traditional appassimento method. It reveals intense aromas of dried cherry, plum, and sweet spice, 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 and Corvinone 65% Rondinella 30%, Molinara 5%

Flavor profile

Ruby red color with garnet reflections. On the nose, ripe red fruits, balsamic, menthol, and nutmeg. Tannin: Pleasant tannins contribute to the ease of. On the palate, initially discrete taste grows elegantly into full complexity as the wine warms on the palate.

Food pairing

Best decanted for 1 hour. Be aware of deposits on the bottom of the bottle. Pairs well with spiced food, roasted meat, and aged cheeses.

Tasting notes

Ruby red color with garnet reflections. Aromas of ripe red fruits such as marasca cherry, plum, and blackberry, along with balsamic, menthol, cinnamon, and nutmeg. The high alcohol is balanced by smoothness and acidity. All aromas remain in balance and the velvety tannins linger in the very long finish. A perfect example of an old-style Amarone. On the palate, Initially discrete taste grows elegantly into full complexity as the wine warms on the palate.

Winemaking

Grapes are dried in wooden racks until the end of February. Vinification in steel tanks for one week and fermentation starts naturally with indigenous yeast and lasts for 45 days. Twice a day pumping over and delastage in the middle of the fermentation The unfiltered wine is raked 6 times and then placed in oak barrels for 36 months and then barriques of second passage.

Aging

3 years French Oak Production 3000/year ABV: 16.5%

Aging potential

30+ years