



# BELLORA

*Tenuta di Naiano  
since 1939*

## L' ASSO AMARONE DELLA VALPOLICELLA MAGNUM DOCG

### APPELLATION

*Amarone della Valpolicella D.O.C.G.*

### FORMAT

*1,5 l.*

### VINEYARD LOCATION

*Veneto, province of Verona, hillside locations in the Valpolicella area at approximately 180-250 metres (590-820 ft) a.s.l. on rather clayey and chalky soil.*

### GRAPE VARIETIES

*Corvina Veronese 70%, Rondinella 30%*

### VINIFICATION

*Harvest takes place in the second half of September and involves the manual selection of the bunches. This is followed by the 'appassimento' process of the grapes. In mid-January, the grapes are softly pressed.*

### AGEING

*In stainless steel for 5 months, then aged in wood for 15 months (50% Slavonian oak barrels, 50% second-use French barriques) and a further 6 months in the bottle.*

### ALCOHOL CONTENT

*15,00 % Vol.*

### TOTAL ACIDITY

*5,60 g/l.*

### RESIDUAL SUGARS

*4,90 g/l.*

### TASTING NOTES

*Deep ruby red in colour. Complex on the nose with marked overtones of over-ripe but still crunchy and juicy red fruit, spicy notes (pepper and cloves) followed by mineral nuances and a pleasantly persistent hint of tobacco on the finish. A full-bodied wine but with great finesse and balance.*

### FOOD PAIRINGS

*Its structure makes it the perfect companion to autumnal and winter dishes such as braised beef, stews, and roasts, especially game. It pairs superbly with matured cheeses and traditional first courses such as risotto with Amarone.*

### SERVING TEMPERATURE

*18 °C (64°F) served in a large glass so as to enable the aromas to evolve and express themselves to the full.*



**WWW.BELLORA.WINE**

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