



BELLORA

Tenuta di Naiano
since 1939

“L'ASSO” AMARONE DELLA VALPOLICELLA DOCG CLASSICO JEROBOAM

APPELLATION

Amarone della Valpolicella DOCG Classico

FORMAT

3 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

15,50% Vol.

TOTAL ACIDITY

5,60g/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.



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