

EN PRIMEUR®

ULTRA PREMIUM WINE KIT | TROUSSE À VIN HAUT DE GAMME

AMARONE della Valpolicella Classico

Now
fermented
with



This opulent wine from Veneto in Italy is not for the faint hearted!

Chewy tannins, firm palate packed with dark rich fruit and deep garnet colour defines this masterpiece.

Fermented on Sangiovese GENUWINE Dried Winery Grape Skins and toasted French oak chips, this is an assertively full-bodied wine with a delectable nose of black cherries, dark chocolate and well balanced oak.

On the palate it offers ripe dark fruit flavours cradled by firm tannins culminating in an almost endless finish.

CONDITIONS AT HARVEST

TOTAL ACIDITY:	7.6 g/l
BRIX:	21.7
pH:	3.6

WINEMAKER NOTES

OAK:	4
BODY:	2-3
SWEETNESS CODE:	0
OAK TYPE:	Toasted French oak chips
AGING SUGGESTION:	9-12 months

ALL SCALES BASED ON FINISHED WINES.



Bottle the experience™

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