



AMARONE DELLA VALPOLICELLA 2011

"Maddalena Pasqua's winery is part of the Musella estate, a corner of unspoiled countryside a stone's throw from Verona. The vineyards, tended with biodynamic farming methods, cover 50 hectares surrounded by woods and olive groves at elevations of over 100 meters. Here, the plots are given over almost entirely to traditional grapes of the province of Verona, leaving just a few rows for international varieties. The winery has a real feeling for Valpolicella, as the tastings of both the Superiore and Ripasso show." ...Gambero Rosso 2016

(Musella won Tre Bicchieri for the Valpolicella Superiore 2013 **and Due Bicchieri for Valpolicella Superiore Ripasso 2012**.)

GRAPE VARIETIES	Corvina 45%, Corvinone 40%, Rondinella 10%, Oseleta 5%
TASTING NOTES	Ruby red color with purple rim. Deep nose of cherries and little red fruits. Full bodied and ripe tannins on mouth, licorice aftertaste.
DENOMINATION OF ORIGIN	DOCG
PRODUCTION METHOD	The healthiest, ripest bunches of picked grapes undergo a unique drying process (appassimento) that takes place on specially designed shelves in a dark, naturally well ventilated room. The grapes lose at least the 35% of their original weight thereby concentrating sugar, aromatic compounds and noble tannins. In January grapes are gently crushed and the fermentation starts at low temperature (53-60°F). The wine is transferred to oak barrels remains at least 8 months in bottles before release.

ABV 15.5 %

BOTTLE SIZE 750 ml



IMPORTER: **wBevology** (d/b/a S.P. Raye LLC) 401 Park Ave So. 10th Fl.
New York, NY 10016
(212) 613-2713

