



AMARONE DELLA VALPOLICELLA RISERVA 2009


Wines were first made at Tenuta Musella by Cesare Trezza di Musella in the nineteenth century. The family continues to produce wines using traditional methods with a focus on expressing pure, natural fruit combined with the complexity from great terroir. In line with this philosophy, the estate has converted to biodynamic viticulture. The wines are very elegant and full of character, a very considerable step up from most Valpolicella, delivering incredible value for such exceptional quality.

GRAPE VARIETIES	Corvina and Corvinone 70%, Rondinella 20%, Oseleta 10%
TASTING NOTES	Ruby red color. Cherries and spice on the nose with a long, lingering finish on the palate.
DENOMINATION OF ORIGIN	DOCG
PRODUCTION METHOD	The ripest 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 and remains at least one year in bottles before release.



ABV 16.0 %

BOTTLE SIZE 750 ml

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

