

# GIOVANNI EDERLE

## AMARONE DELLA VALPOLICELLA

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*A big, deep, and complex nose of preserved brandied cherries, violets, licorice and tobacco. On the palate, mouth-filling, complex flavors of black currants, cocoa, blackberries and scorched herbs complement round, ripe tannins and full-bodied texture.*

**Color:** Red

**Grapes:** Corvina 50%, Corvinone 30%, Rondinella 20%

**Area of Production:** Veneto, Valpolicella

**Age of Vines:** 17 Years

**Yield:** 5000kg grapes per ha

**Soils:** Clay, loam and calcareous soils

**Farming Practices:** Certified Organic

**Yeast:** Indigenous

**Fermentation and aging:** Fermentation in stainless steel and ageing in French oak tonneaux for 30 months.

**Alcohol:** 16%