

PAOLO COTTINI AMARONE



A mature and complex wine obtained from the best Corvina, Corvinone and Rondinella varietals laid out to partially dry for 90-110 days.

The wine is vinified in the traditional manner and aged for an extended period in French oak barrels. A silky-smooth wine that effectively reflects the characteristics of the terroir in which it originates.

It pairs well with autumnal and winter dishes such as braised meats and casseroles, but above all it is a wine to linger and meditate upon.

Serve at 18°-20° C (60°-64° F) in a large glass.