



SEREGO ALIGHIERI
DAL 1353

Vaio Armaron

AMARONE DELLA VALPOLICELLA CLASSICO DOCG

An important Amarone with extraordinary power and complexity: a classic in the Italian winemaking portfolio. This is the icon wine of the historic Serego Alighieri estate and comes from the eponymous vineyard, the source it seems of the very name Amarone itself. Its elegant personality is enhanced by the use of the Serego Alighieri clone of the Molinara grape and by ageing in cherry-wood casks, as family tradition dictates.

The excellence of this aristocratic appassimento wine has been recognised by Wine Spectator, who have classed it as one of the ten best wines in the world for 2015.

GRAPE VARIETIES

Corvina, Rondinella, Molinara (Serego Alighieri clone).

APPASSIMENTO

Masi's expertise in grape drying technique.

TASTING NOTES

Look: deep, bright, ruby red.

Nose: complex, super-ripe cherries with baked plums.

Palate: "illusions of sweetness", cherry and berry fruit tastes. Spicy hints of cinnamon and vanilla.

FOOD PAIRING

Perfect with red meat, game, quails, roasts and full-flavoured dishes. Excellent match for mature cheeses with bite, such as parmesan or pecorino. Fabulous full-blown after-dinner wine.

SERVING TEMPERATURE: 18° C
ALCOHOLIC CONTENT: 15,5% vol.
STORAGE LIFE: 25-30 years



Dante Alighieri lived in Verona for some years after his exile. His son Pietro decided to remain in the area, and in 1353 he acquired the Casal dei Ronchi estate in Gargagnago, in the heart of Valpolicella Classica. Winemaking activities began in the 1500s: a tradition which still continues uninterrupted today. After the passing of twenty generations, the house and lands belong to the Conti Serego Alighieri family, direct descendants of the Supreme Poet. For more than six centuries, this noble family has been part of the cultural and viticultural history of Valpolicella and of Verona.

