

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.

GRAPE VARIETIES

Corvina, Rondinella, Molinara (Serego Alighieri clone).

tasting notes

Look: opaque ruby red.

Nose: intense and elegant, with hints of fruit preserved in spirit, dried plums and cocoa.

Palate: well-structured, well-balanced, with silky tannins and a long finish revealing ripe cherries and sweet spices.

ENJOYING THEI WINE

Intense but elegant Amarone to pair with risottos and tasty and spicy pasta dishes, fine meats, such as a cut of wagyu or buffalo beef, or seared Argentine Angus, with mushrooms or truffles. Ideal with mature cheeses, such as Parmigiano and Pecorino, or Monte Veronese with walnuts and acacia honey. To taste after dinner with dark chocolate chips.

SERVING TEMPERATURE: 18° C **ALCOHOL CONTENT:** 15,5% vol. **SHELF 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.