

# Le Marognole



## Amarone Valpolicella Classico DOCG "CampoRocco – i Corsi"

**Classification:** Amarone Classico della Valpolicella docg

**Varietals:** Corvina and Corvinone 60%, Rondinella 30%, Croatina 10%.

**Origin:** Estate grown CampoRocco vineyard, in the classic Valpolicella area.

**Winemaking:** Grapes are laid in wooden crates and dried for about 150 days in the classic "*appassimento*" style in the open-sided building (*fruttaio*).

**Aging:** 24 months or longer in new or at the most 2<sup>nd</sup> pass French oak barriques and tonneaux.

**Cellaring :** 20 - 30 years.

**Tasting notes:** this is a classic Amarone, a dark, deeply rich and intense red garnet color, with spicy and complex aromas of earthy ripe fruits; there are hints of black currants, black cherries, dried herbs, and chocolate, and a long, soft, silky finish. The spicy, intense aromas of mature red-fruit with strong evolution notes are present both in the nose and on the palate. This is also a wine to savour.

**Pairing:** Especially suitable to pair with main courses flavored with bold sauces, roasted, braised or grilled meats, and ripe cheeses.

**Serving temperature:** best enjoyed when served at 18° C.



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