
Ca'maritta Amarone Delle Valpolicella 2011

Grapes:

50% Corvina Veronese
30% Corvinone
15% Rondinella
5% Cabernet

Region:

Northern Part of Verona

Tasting Notes:

Typical Amarone aroma, with hints of red fruit jam. A velvety, full-bodied wine, with a spicy finish.

Suggested Food Pairings:

Amarone pairs well with rich cuisines, strongly flavored meats, and aged cheeses.



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