

Farina Amarone Classico

THE FACTS

COUNTRY: Italy

REGION: Veneto

APPELLATION: Valpolicella Classico

CEPAGE: 50% Corvina, 20% Corvinone, 20% Rondinella, 10% Molinara

WINEMAKING: Meticulous control is exercised during drying process, which lasts until Jan/Feb when the grapes are finally pressed

AGING: 2 years in Slovenian oak; 1 year in bottle

ANNUAL PRODUCTION: 11,000 cases

THE STORY

The Farina family has roots in agriculture and winemaking tracing back to the beginning of the 16th century. Inspired by this long family history, Remo Farina was able to combine the most modern concepts in winemaking technology with ancient, time-tested methods to produce rich, elegant wines. Today the winery is managed by the new generation and continues to produce lovely fresh white wines and exquisite red wines that have great body and balance with a wonderful combination of sweet fruit and traditional dried fruit blended with earthy undertones and a dry complex pleasant finish.

THE ADJECTIVES

OVERALL: Ethereal & spicy

AROMAS / FLAVORS: Sour cherry, raspberry, currant, cocoa & balsamic notes

MOUTHFEEL: Warm & full

THE SELLING POINTS

AWARDS: 94pts Decanter, 91pts James Suckling

SUSTAINABILITY: Vegan, Sustainable In Practice

PAIRINGS: An excellent wine for game dishes and seasoned cheeses.

