



Villa Novare symbolizes the oenological research and innovation that are the hallmarks of the entire Verona area. Having been at the heart of the development of the Amarone project since the 1950s, Villa Novare has vineyards dedicated solely to Valpolicella in all its various forms.

2014 Amarone Della Valpolicella

Varietal

80% Corvina Veronese, 20% Rodinella

Region

Valpolicella, Veneto, Italy

Winemaking

The grapes are hand harvested in September, a selection of the best, perfectly ripe and healthy bunches is then transported to the loft-extremely airy rooms and laid out in monolayer plastic boxes to dry. After about 120 days of withering, the grapes reach a potential of 15% abv and develop the typical aromas of ripe cherry. In the middle of January, the grapes are crushed and fermented slowly after a very long cold maceration. According to tradition, the wine is aged for 2 years in Slavonian oak barrels and 6 months in the bottle.

Aromas of sour cherry and berries with hints of spice and dry fruit, all typical of Amarone Della Valpolicella. The wine has soft and silky tannins a sweetness due to the high level of glycerin.

750ml/6pk List: \$289.95

Sale: \$231.96



ALL SALES SUBJECT TO CONFIRMATION AND AVAILABILITY

Louis Glunz Wines | 630 Margate Dr. Lincolnshire, IL 60069 | www.glunzwines.com | ph: 847.793.0800 | fx: 847.793.0803