



Our Wines
San Giuseppe



**SAN GIUSEPPE TRADITIONAL COLLECTION
AMARONE CLASSICO DELLA VALPOLICELLA D.O.C**

About this Selection:

Amarone is considered one of the most important and prestigious red wines of northern Italy. The art of first drying the grapes in a process known as appassimento, combined with careful bottling under the watchful eye of San Giuseppe Estate winemakers, makes Amarone Classico della Valpolicella a wine of extraordinary class and structure. This dry, full-bodied red pairs well with game, grilled and braised meats and bold cheeses.

The Grape:

The process begins with the very finest grapes, Corvina, Corvinone and Rondinella, from the Veneto region of Italy in the Negrar hills that surround the city of Verona. Only the outside clusters of grapes, or recioto, that soak up the most sun and are the richest tasting are selected to create San Giuseppe Amarone Classico.

Winemaker Notes:

Amarone grapes are hand picked. The best of them are laid out to dry for 120 days. These grapes, super concentrated with sugar and flavor, are pressed and steeped with skin for 30 days. The process is followed by maturation in oak barrels for 18 months. Once bottled, it sits for another 60 days to create a wine of rich full character and a refined softness.

Tasting Notes:

The intense, red color of the wine, followed by a bouquet of strong fruit and a hint of black cherries and prunes, does not disappoint. The first sip reveals to the palate a full-bodied and rich taste with velvety tannins. The juxtaposition of its full taste and exceptional softness makes Amarone Classico della Valpolicella a truly wonderful example of the most beloved Amarone wine.