



Provolo Amarone

Veneto, Italy

The Provolo family has been producing wine since 1927. They are located in the heart of a hilly valley in Mezzane, a hilly town just a few miles east of Verona. For three generations the family has learned the delicate balance of the vine with the surrounding environment. They respect the pace of mother nature and have always worked the vineyards and cellar with care and attention. Drying of the grapes is a critical process that Provolo has mastered in the production of their wines. The cellar is underground where temperature and humidity are

regulated. They often use concrete tanks for part of the maturation process of their red wines.

Tasting Notes

An intense wine with a dry, harmonious flavor, featuring hints of dried plums and fragrances of red fruits. Can be aged for 25 years.

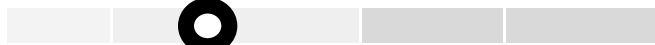
Body



Aroma



Acidity



Sweetness



Tannin



Food Pairing & Enjoyment

Pair with braised, grilled red meats like Fiorentina steak and seasoned cheeses. Also goes well with bitter-sweet flavors of some Asian dishes. 64-68°F.

Technical Data

Production area:	Veneto, Italy
Vintage:	2015
Appellation:	DOC Amarone della Valpolicella
Varietals:	80% Corvina, 10% Rondinella, 10% Oseleta
Vinification	Organic
Alcohol:	15.5%