

# TRINITAS CELLARS

S U N . S O I L . H U M A N I T Y



2006

## AMARONE

VALPOLICELLA, ITALY

Intense garnet red, typical nose of dried grapes, ethereal and full. Full bodied and warm on the palate, soft and perfectly balanced with hints of vanilla, mature fruit and sweet nutmeg. An important wine of rare elegance.

### The Winemaking

The grapes, after being dried for 120 days, in February are vinified according to the traditional system with grapes made into red wine. 30 days of maceration and daily pumping over follows.

### The Vineyard

Grapes from the Squarano estate situated on a hill with 150 m altitude and with an optimal sun exposition.

Varieties: Corvina Veronese and Corvinone, Rondinella, Molinara. The average age of the vines is 40 years and they grow with the traditional Pergola system. Harvest is done by hand, and then the grapes are placed in plateaux and left to dry for 120 days. Aged 2 years in French oak casks and 12 months in bottle.

*Alcohol: 15.0%*



*# of Cases: 50*



*Suggested Retail: \$100*

