



Luigi Righetti Capitel de' Roari Amarone Valpolicella DOC

Produced in Valgatara, this red wine exhibits an exceptional balance between fruit, wood aging, acidity and alcohol. The grapes are spread on straw mats and permitted to dry for 3 months or longer before crushing. Stainless steel fermentation followed by aging in Slovenian oak for 2 years.

Grapes

60% Corvina, 30% Rondinella, 10% Molinara

Characteristics

Color: Deep ruby red

Bouquet: Complex nose that emphasizes dried fruit and almonds with a hint of anise

Flavor: Extremely rich flavors, long, smooth finish and lingering aftertaste

Pairings

Complements beef or pork roasts and seasonal cheeses well.

Alcohol Content: 15%

Serving Temperature: 61-64°F

