



## **AMARONE della Valpolicella DOC**

Amarone, the company's leading product, is produced in the ancient drying method.

From October to March the best Corvina, Molinara and Rondinella grapes are dried in temperature controlled rooms where the right level of humidity and ventilation enable the optimal dehydration of the grapes.

After the pressing and fermentation process takes place, the wine ages in oak barrels and bariques for three years. The refinement then continues in the bottle for about 12 months.

Righetti Amarone has a deep red-orange color, an intense fragrance and a dry, full, velvety, pleasant flavor.

