

USA

Schenk
family



Grapes

Red grapes traditionally cultivated in Veneto Region

Production Area

Veneto

Vinification

Amicone is obtained from a unique blend of selected red grapes cultivated in Veneto region. Part of these grapes undergoes a particular overripe process in the vineyards, followed by fermentation in stainless steel tanks. Another part of the grapes undergoes a special drying process in wooden crates in rooms at controlled temperature. The grapes are then pressed and vinified. Once obtained the final blend, part of it goes into a slow maturation process in tonneaux for 12 months.

Description

Ruby red color with delicate and vinous bouquet characterized by intense raspberry and black cherry aroma. In the mouth, it is full-bodied, soft and velvety, with hints of spices and chocolate thanks to the slow aging in tonneaux.

Food pairing

Ideal accompaniment to first courses, red meats, game, roasted meat and cheese.

Serving temperature

60°-65°F. It is suggested to decant at least one hour before serving.

Bottle

Embossed Burgundy

Characteristics

Alcohol: 14 % vol.
Residual sugar: 12 g/l

ROSSO VENETO IGT

AMICALE