



Cami, 2020

Amarone della Valpolicella DOCG

Country of origin
Italy

Grapes
Molinara, Rondinella, Corvina Veronese

Serving temperature
16 - 18°C

Allergen notice
Contains sulphites

Alcohol content
15.00%

Character

A typical Amarone - the colour of garnet, full-bodied, mellow and well balanced. Aromas of blackberry, elderberry and prune, together with pleasing cocoa and chocolate notes, greet the nose and are repeated on the palate, resulting ultimately in a lengthy and persistent finish.

Wine type



Balanced wines

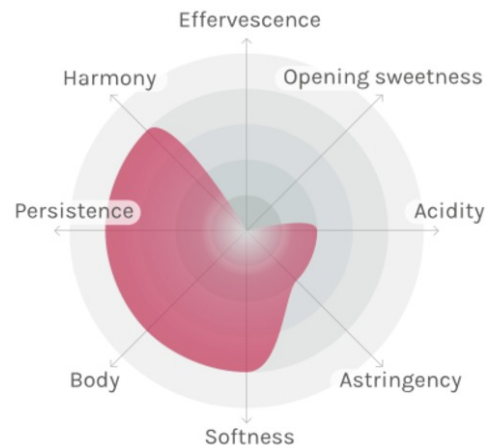


Lingering wines

Producer

Cami

The wines of Cami, a cooperative in the heart of the region around Verona, invite you to spend cosy hours with your loved ones. In this wine series - also available in the practical half-litre format - the classic wines from the Italian Alpine region and the Padan Plain unite. The red wines are pressed from grape varieties which are typical for the North of Italy: Molinara, Rondinella and Corvina Veronese. Accordingly, the region's winemakers know how to professionally and consistently implement the special and arduous process related to the production of quality wines. Decades of success is the living proof.



Foodpairing



Grilled or fried beef