

MARION

Amarone della Valpolicella 2018

\$167.83*

* Suggested retail price

 Sustainable

	Product code	882230
	Format	6x750ml
	Listing type	Private Retail - Special Order
	Status	Available
	Type of product	Still wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata e garantita (DOCG)
	Region	Veneto
	Appellation	Amarone della Valpolicella
	Varietal(s)	Corvinone 60 %
	Varietal(s)	Corvina Gentile 30 %
	Varietal(s)	Rondinella 10 %
	Alcohol percentage	16%
	Colour	Red
	Sugar	Dry
	Sugar content	1.4
	Closure type	Cork

ABOUT THIS WINERY

The Marion Farm is a small family run property managed by Stefano Campedelli and his wife Nicoletta. The winery and vineyards are in the Marcellise valley, outside the Classico zone, on the hills east of Verona. The soils are predominantly calcareous, farmed sustainably, with minimal intervention in the cellar. Stefano makes Valpolicella reds that are inspired by the wines of Burgundy and Barolo; Elegant, finessed, pure, with low residual sugar.

PRODUCTION NOTES

From grapes harvested during the month of September and placed on boxes until mid-December/beginning of January in rooms which are well ventilated. The grapes are pressed in stainless steel equipment and fermentation lasts approx. 40/50 days. The technique used includes racking, punching down and ageing in 350 litre oak barrels from Slavonia for about 36 months.

Marion



- 94 Points -
Vinous

MELANIE ELDRIDGE
(204) 794-7277
Manager, Manitoba and
Saskatchewan