



## Brolo Camozzini

Amarone della Valpolicella Riserva

Denominazione di Origine Controllata e Garantita



**Grape Varieties:** Corvina, Corvinone, Rondinella, Oseleta

**Vineyards:** The vineyards are located 300 to 350 meters above sea level and they are north-east facing. The vine is trained in a single guyot. Mainly marly soil with layers of red soil.

**Harvest:** The grapes that, thanks to the particular exposition and natural ventilation, can reach a perfect healthy maturation, are harvested in small wooden trays and left to dry.

**Vinification:** Our desire to experiment led to the production of a few bottles of Amarone Riserva, called Brolo Camozzini. The uniqueness of this wine lies in a long maceration of the grape's skins followed by an aging in oak barrels as well.

**Tasting notes:** The time spent in the winery gives rise to slowly manifesting scents: macerated fruit's fragrances leave space to a spicy character combined with a captivating withered rose petals scent. On the palate, Brolo Camozzini is strong yet gentle, presents fine grained tannins and good sapiness, is powerful but never excessive. Regardless of its age, this wine does not express all its potential yet and it will evolve for many years in your cellars.

