



CORTE RUGOLIN

AMARONE
della VALPOLICELLA
CLASSICO

Crosara *de le Strie*



Made from a selection of the best native grapes, which are processed following the 'appassimento' method for three months, in line with an age-old tradition in Valpolicella. It is garnet-red in colour, with a full, dry, velvety taste, and intense aromas of cherries macerated in alcohol, wild berries and spices. Uncork a few hours before drinking and serve.



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