



Champagnes & Châteaux
QUALITY SINCE 1989

AMARONE DELLA VALPOLICELLA DOCG 2015 MARCO MOSCONI

The Marco Mosconi farm is located in the Illasi Valley embraced by the splendid hills adorned with vineyards, olive groves and cherry trees. A territory characterised by history, art, culture and food and wine.

The story of Marco Mosconi is that of a young man full of enthusiasm and passion for the craft of winemaker. For three generations his family has cultivated and worked the vineyards, but it was only in 2006 that he decided to make his own wine combining his two personality traits: his technique acquired during his studies and his sensitivity which he holds from his passion for music. His goal is to find in these cuvées the terroir, his personality and authenticity.

Grape:

Corvina, Corvinone, Rondinella, Croatina and Oseleta

Vineyard & Vinification Note:

Soil: Marl

Altitude: 250/300 metres above sea level.

Age of vineyards: 35/45 years

Yield: 30 Q.Li/Ha

Maceration time: 14 days

Maturation: 24 months in French oak barrels

Tasting Note:

Intense ruby red. Rich and complex nose with aromas of dark cherries, blackberries, pepper, liquorice and spice. The palate is intense, dark fruit, fleshy tannins. Very rich and long.

Food Pairing: Perfect with red meat and aged cheeses.



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