



C&C srl - via Maestri del Lavoro 20/C  
33083 Villotta di Chions (Pn) Italy

## AMARONE DELLA VALPOLICELLA DOCG - "MASTIA"

**Wine Appellation:** Amarone della Valpolicella DOCG  
**Grapes Variety:** Corvina Veronese, Rondinella  
**Production Area:** Verona and province  
**Vinification:** After the harvest, the grapes are withered for 4 months at least with a weight loss of 40% at least.  
Then the fermentation takes place, at a controlled Temperature of 18° - 22°C. Maceration 20 days about.  
Aging in barriques, and then inside the bottle.

### Characteristics:

**Color:** Intense ruby-red color, with garnet shades

**Bouquet:** Full bodied , with fruity and spicy scents

**Taste:** Dry, generous and velvet

**Pairings:** Excellent with roast meat, game and aged cheeses

**Serving temperature:** 18° - 20°C. We suggeste to open the wine one hour before tasting it

**Total Acidity:** 5,70 g/l

**Sugar content:** 7,50 g/l

**Shelf life:** 24 months

**Alcohol content:** 15% vol

**Bottle typology:** Borgognotta

**Bottle dimensions:** H 31,5 cm x diam. 7,5 cm

**Bottle Gross Weight:** Kg 1,40

**Box dimensions:** L 25,5 cm x P 17,3 cm x H 32,5 cm

**Box gross weight:** Kg 8,50

**Pallet dimensions:** L 80 cm x P 120 cm x H 175 cm

Pallet type:	EPAL
Bottles /box:	6
Layers /pallet:	5
Boxes/layers:	19
Boxes /pallet:	95
Pallet gross weight:	Kg 850

**Available size:** cl. 75

**EAN-Code bottle:** 8 0 5 6 7 3 2 2 6 0 6 7 2

**EAN-Code box:** N.A.

