

# Amarone della Valpolicella Docg Rocca Sveva

## ROCCASVEVA



### THE TREASURES



#### Grapes

Corvina, Corvinone and Rondinella

#### Vinification and maturation

The clusters are hand-picked and then naturally dry for a minimum of 3 months. The wine concludes fermentation in steel, matures at least 24 months in large oak ovals, and finally ages in the bottle

#### Appearance

Rich ruby red with garnet highlights

#### Bouquet

Rich fruit, with fragrant impressions of cherry, wild berry, spices, and chocolate

#### Palate

Full-volumed, warm, and smooth, with wellintegrated, silky tannins, and a long-lingering, tasty finish

**% Alcool 15%**

**Enjoy at 16-18°C**, in generously-sized wineglasses. It is best to pour it into a decanter some hours beforehand to allow it to breathe and thus release its aromas in the glass

### AWARDS



**93 PUNTI**  
5 STAR WINES  
THE BOOK  
2020



**88 PUNTI**  
INTERNATIONAL WINE  
& SPIRIT COMPETITION  
2020



**★★★★**  
VINI BUONI D'ITALIA  
2021



**3 STELLE**  
I VINI DI  
VERONELLI  
2020



**SILVER**  
MUNDUS VINI  
2020



**92 PUNTI**  
I MIGLIORI VINI  
ITALIANI 2019  
LUCA MARONI



**ROSSO**  
THE WINE  
HUNTER  
2019



**SILVER**  
MUNDUS  
VINI  
2019



**+++**  
GUIDA AIS  
VINETA 2019