

1908

SIGNATURE COLLECTION

Famiglia Cielo

Alcohol:
16% by Vol.

**Serving
Temperature:**
16°-18°C

Aging:
from 1 to 15 years

Denomination:
Amarone della
Valpolicella
Riserva DOCG

Bottle:
750 ml
Ancienne 1000 gr
76 (4x19)
EAN Code:
8008900003420



Amaregi Riserva

Amarone della Valpolicella D.o.c.g.

100 Years of flavour

What a genius of pleasantness! The bottle seems almost too small to enclose the **exuberant richness** of the Amarone Riserva Amaregi. A **unique nectar from Valpolicella**, not surprisingly defined as a **Super Venetian**! A Riserva designed to celebrate over **one hundred years of winemaking activity** of our family. Each sip is a hymn to delightfulness. Amarone Riserva Amaregi **comes from a careful selection of grapes**, harvested from highly suitable soils, with the best qualities for enhancing the natural authenticity of the grapevines. Bunches that, according to the **ancient local technique of "appassimento"**, are left to dry in special fruit cellars... water away, welcome (a lot of) flavour. Rich grapes that are transformed, by our lifelong winemaking mastery, into a wine with an irrepressible taste, aged in large **oak barrels for at least 4 years**.

Tasting Notes

A **precious ruby** in taste and colour, a real kissing red. Amarone Riserva Amaregi is a Super Venetian, in name and in fact, with heroic aromas. Overflowing from the glass, with notes of **blueberries, figs, aromatic herbs, sweet spices, like licorice, with just a touch of roasted coffee beans**. Enticing and savoury scents, almost to bite. A fleshy taste in line with the nose, full and enveloping, like an ermine cloak. A regal flavour, like its name, furrowed by a **pleasant tastiness**, with **earthy nuances, silky tannins** and a **velvety persistence**, with a balsamic, juicy and mocha lingering aftertaste.

Key points:

- ✓ **Riserva 5 years aging**
- ✓ **100% Appassimento**
- ✓ **Super rich & complex**
- ✓ **Super Venetian**
- ✓ **Famiglia Cielo Signature**
- ✓ **Benefit corporation**



Best Food Pairings

Exuberant and well-balanced at the same time. This is why the Amarone Riserva Amaregi is perfectly able to pair tastily even with recipes that are normally unthinkable next to an Amarone. A Super Venetian that loves red meats, game, cheeses and vegetables cooked on the grill and in the oven, which likes all those ingredients and recipes that remind of embers and woods. That is why it is delicious with all the following specialties: roasted pigeon with nuts and ham, hamburger with BBQ sauce, cheddar and caramelized onions, liver sausages with lentils, Taleggio cheese fondue with mushrooms, steak with black truffle and rosemary, raclette with herbs croutons, peppers stuffed with smoked provola, lamb with pine nuts and raisins, milanese ossobuco with remoulade, pork with sweet and sour vegetables, venison stew with blueberries. Born in Valpolicella, it unites the world at the table with **strength and elegance**.