

# 1908

SIGNATURE COLLECTION

*Famiglia Cielo*

**Alcohol:**  
15% by Vol.

**Serving Temperature:**  
16°-18°C

**Aging:**  
from 1 to 10 years

**Denomination:**  
Amarone della  
Valpolicella DOCG

**Bottle:**  
750 ml  
Piave 660 gr  
95 (5x19)  
**EAN Code:**  
8008900006223



# Centenero

## Amarone della Valpolicella DOCG

*Just like finding a great friend*

The pleasantness of this Amarone is unforgettable. You know, that chance encounter when you find a friend for life or meet a loved one you haven't seen in a while? **The first sip of Amarone Centenero gives the same joy to every moment.** That is why this great red wine is perfect for the most important celebrations with family and friends. With its strong and velvety character, it marks the time making moments even tastier. The right flavour to enrich the collection of your best memories. **A true Super Venetian**, more than perfect in celebrating our family's **100 years of wine production.**

### Tasting Notes

**Intensity is the soul of Amarone Centenero.** From the colour to the flavours, this red wine reveals an **explosive personality**, difficult to contain ... for this reason the glasses empty quickly. Ruby outside and inside, with aromas and tastes that recall **plums, cherries, wild berry jam and red roses**. A charm that is draped in **energetic notes of coffee, cinnamon and dark chocolate**. A soft and balanced taste, with **silky tannins and a chewy persistence**, with lingering memories of red fruits and cocoa. How many gems of pleasantness even in the smallest sip of Amarone Centenero!

### Key points:

- ✓ **3 years aging**
- ✓ **100% Appassimento**
- ✓ **Super rich & complex**
- ✓ **95 points Luca Maroni**
- ✓ **Super Venetian**
- ✓ **Famiglia Cielo Signature**
- ✓ **Benefit corporation**

### Best Food Pairings

**The right wine to dare, even on the table.** A perfect partner for those recipes intended for the richest festive banquets, it is also nicely suited to accompanying delicious and unusual appetizers. It will amaze you just with **crunchy chocolate** bacon or chocolate eggplants, a typical recipe from Amalfi that finds a fantastic partner in Amarone Centenero. For a triumph of flavours, capable of giving memorable emotions, pair it with the following recipes: Venetian tortelli, with their typical fresh pasta made with cocoa powder, wild boar in "dolce forte", Moroccan lamb, pork tenderloin with plums, chili con carne, beef steak with Stilton sauce, beef stew with mushrooms.

PROUD TO SUPPORT:



Water is a key resource for wine and life, thus, we decided to support the 190 Wine To Water

Cielo supports water projects around the world.

Certified



**BENEFIT CORPORATION**

Corporation

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