

VILLA SONIA

Amarone della Valpolicella 🗫

Region: Veneto Classification: DOCG

Area: A group of valleys spreading from the foothills

of the Lessini Mountains.

Description:

Color: Red, dark graphite purple.

Description: It's produced from a blend of 40% – 70% Corvine, 20% – 40% Rondinella and 5% - 25% Molinara varietals. This was originally to distinguish it from the Recioto produced in the same region, which is sweeter in taste. Medium

body and strong acidity.

Type: Still wine

Taste: Gentle tannins and wonderfully smooth and smoky feel in the mouth. Palate

opens with a fruity medley of blueberry, cherry and sassafras. Smooth velvety tannins keep the tongue focused and promote a long, clean, yummy finish.

Aroma: Aromas of coffee, blueberry and cherry emerging and

intermingling over time.

Alcohol: Alcohol content easily surpasses 15% (legal min. is 14%)

Aging: This wine ages for 32 months in barrique.

Food: Beef, game and stews such as beefsteak, horse meat,

lamb, veal, rabbit, wild boar and deer.

Temperature: 64° - 68° Fahrenheit, 18° - 20° Celsius



D'Aquino Italian Importing Co., Inc.

Headquarters: 1850 Business Center Drive Duarte, CA 91010-2901 Tel: (626) 359-1988 Fax: (626) 358-6387 wine@daquino.com

> Las Vegas, NV: Tel: (702) 736-7145 Fax: (702) 750-0763 vegas@daquino.com

Mexico, D.F.: Tel: 5 281 8330 Fax: 5 282 1070 Mexico@daquino.com

2006

Villa Sonia

Roma, Italy: Tel: +39 06 504 3331 Fax: +39 06 519 1743 fabrizior@daquino.com

Specifications: Size:



