

Villa Erbice
Amarone della Valpolicella
2000



Producer: Silvio and Alberto Erbice
Site: Mezzane di Sotto (near Verona)
Vines: Corvina, Rondinella and Molinara
Age: 42 years
Soil: Red, basaltic bedrock

Vinification: Hand harvested, 14 day skin contact. Vinification at a max 25°C of only the healthiest of loosely-packed bunches. The grapes are then spread out in a single layer to dry for 60 to 100 days. Aged in Slovenian oak casks for at least three years.

Tasting Notes

“From a fantastic vintage, This Amarone is as soft and elegant as a deep red velvet dress. It has an intense aroma and flavors of cherry, currants, chocolate, and spices. The longer this rich, well-balanced wine is in your mouth, the more elements emerge.”