



AMICONE ROSSO VENETO IGT

Production area: Veneto

Amicone is obtained thanks to a unique blend of selected grapes cultivated in the Veneto region. This blend is made with grapes such as Corvina, Rondinella e Molinara which are the typical varieties cultivated in this region.

Some grapes undergo the particular process of overripe in the vineyards instead and the fermentation in stainless steel tanks follows.

Only authorized red grapes from Veneto are used and a part of them goes into a slow maturation process in tonneau.

This is the secret for obtaining this vinous, soft and well balanced product with hints of spices and chocolate. Before bottling, the blend remains in stainless steel tank for a certain period of time.

Grapes: Corvina, Rondinella and Molinara

Alcohol: 14,5 % Vol.

Residual sugar: 12 g/l

Serving Temperature: 14-16° C

Food Pairing: an ideal accompaniment to grilled and barbecued meats, or simply on its own.


SCHENCK
— ITALIA —
GLI ESPERTI DEL VINO



AMICONE CORVINA VERONA IGT

Production area: Veneto

The grapes are grown and selected in the northeast area of Verona, and hand-picked at the beginning of autumn.

100% of Corvina grapes are dried, means that undergo the well-known drying process called *appassimento* which consists in placing the grapes in special boxes in a room equipped with ventilator that is able to maintain a constant temperature and humidity, losing 35% of their weight but retaining and enhancing their unique flavors and aromas.

When the alcohol reaches 15° vol., the grapes are softly pressed and vinified in stainless steel at controlled temperature. 50% of the wine is aged in French barrique for 6-8 months, the other part remains in steel.

The excellent result is a 13.5° vol with a natural residual sugar of approx. 6 g/l, soft and full-bodied in mouth with a complex bouquet of mature red berries and delicate hints of vanilla. The winemaker's dream.

Grapes: Corvina

Alcohol: 13,5 % Vol.

Residual sugar: 6 g/l

Serving Temperature: 14-16° C

Food Pairing: perfect with red meats and game or with savory and mature cheese.


SCHENK
— ITALIA —
GLI ESPERTI DEL VINO



CANTINE DI ORA VALPOLICELLA SUP. DOC RIPASSO

Production area: Veneto

This wine is made using the Ripasso technique, meaning that the wine undergoes a second amceration on pomace obtained from crushing grapes that have been left to dry with the intention of making Amarone.

This method enhances the body of this wine, its color and extract, giving it spicy and fruity nuances.

Suitable for a long ageing in casks and an additional ageing in bottle for a few months.

Round, full-bodied, structured and and with a high alcoholic strenght.

A wine with an intense ruby red color, a bouquet with hints of cherry and berries.

Round and full taste.

Grapes: Corvina, Corvinone, Rondinella

Alcohol: 15% Vol.

Residual sugar: 9g/l

Serving Temperature: 18-20° C

Food Pairing: Excellent with grilled and roast meat

SCHENCK
— ITALIA —
GLI ESPERTI DEL VINO



CANTINE DI ORA AMARONE DELLA VALPOLICELLA DOCG

Production area: Veneto

The grapes are grown and selected in the northeast area of Verona, and hand-picked at the beginning of autumn.

Grapes are dried, meaning that they undergo the well-known drying process called *appassimento* which consists in placing the grapes in special boxes in a room equipped with ventilator that is able to maintain a constant temperature and humidity, losing 35% of their weight but retaining and enhancing their unique flavors and aromas.

This special process lasts till the end of January, grapes are then softly pressed and vinified in stainless steel tanks at controlled temperature. The wine is aged in barrique.

A wine with an intense ruby red color, with garnet glints. Intense fruity aroma with hints of cherry, morello cherry, vanilla and exotic fruit. A full and warm flavour, powerful and soft.

Grapes: Corvina, Corvinone, Rondinella

Alcohol: 15% Vol.

Residual sugar: 9g/l

Serving Temperature: 20°-22° C. It is advisable to decant at least one hour before serving

Food Pairing: Ideal with game and savory dishes. Excellent as a wine for contemplative moments.


SCHENK
— ITALIA —
GLI ESPERTI DEL VINO