

# Arele

Category	Red
Grapes	90 % Corvina, 10 % Oseleta
Appellation	Veronese (IGT)
Producer	Tommasi
Country	Italy
Region	Vénétie
Size	750 ml
Degree of alcohol	13 %
Serving temperature	16-17 °C
Available	Québec



CAMPAGNE FINANCÉE CONFORMÉMENT AU REG.EU 1308/2013  
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## Terroir

The grapes come from the same vineyards as the Valpolicella Classico, at an altitude of 290-330 meters, with a south / southwest exposure. The soils are clayey, of volcanic origin.

## Vinification and maturation

Appassimento means "drying process". Arele is the local name for the traditional wooden tray where the grapes were drying for a certain period of time. For Arele Appassimento, the grapes are dried for 30 to 40 days before being pressed. Then the wine ages for 12 months in barrels of Slavonia.

## Features

Robe of an intense ruby red. On the nose, this wine has notes of black fruits and pepper. On the palate, it is rich, unctuous, digestible and fruity, with a nice finish on the spices.

## Food Pairings

Ideal with red meats, game and ripened cheeses.

## Medals / Press reviews

Medal Grand prix du public Desjardins

## Product code

Québec : 11770836

