



## Amarone della Valpolicella Cuslanus DOCG Classico Riserva

The heart of Valpolicella Classica keeps the oldest memories of grape drying techniques. Here, among vineyards on stone wall-terraces and ancient hamlets, our Amarone defines the unique identity of the Marano valley, with a game of transparencies, changing fragrances of ripe fruit, dark spices and hints of chocolate and coffee. On the palate it surprises you by its unexpected freshness, typical of wines produced on high hill, by its balance and pleasant tannins that make it a wine suitable for long ageing. Our Amarone Riserva is named after Cuslanus, an ancient god worshipped in Valpolicella at the time of the Etruscans more than 2000 years ago. Cuslanus was connected to the idea of the passing of time, just as this wine needs a long time to fully express its complex personality that evolves into balsamic and ethereal scents, endowing each glass with elegance and balance.

**Grape varieties:** Corvina, Corvinone and Rondinella.

**Production area:** high hills in the Valpolicella Classico production area between 300 and 500 m. a.s.l.

**Soil composition:** calcareous deposits on volcanic rocks.

**Growing systems:** traditional “pergola veronese” on stone wall terraces called “marogne”.

**Vinification:** after a careful selection in the vineyard, the grapes are put in trays and left to dry in our drying loft called “fruttaio”, located next to the winery. This “appassimento” process is very slow, in order to support the concentration of sugar, structure and aromas. In the first months of the year following the harvest, the grapes are gently pressed and then a long and slow fermentation in contact with the skins takes place. After this, the wine is aged for a long time in big barrels and tonneaux until bottling. It is released to the market after at least four years.

**Food pairings:** Amarone is the perfect companion to refined dishes like braised meat and game, but it is also perfect as a “meditation wine” for people who enjoy spending time with an unforgettable tasting experience.

**Service temperature:** 14-16 °C.

**Suggested glass:** 

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