



Franchetto Amarone della Valpolicella DOCG VENETO (ITALY)

On the east side of Soave is the village Terrossa, where the Franchetto family has lived for over a century. Honoring ancient peasant culture, they are tied to a tradition of frontier between the provinces of Verona and Vicenza. The transformation to vineyards was the passion of Antonio Franchetto's uncle Toni. He switched from growing table grapes to wine grapes 1936. Antonio Franchetto continues the long history of growing varieties typical of these lands: Garganega and Durella. Vineyards soil is clay basaltic (volcanic).

Grapes: Corvina, Corvinone and Rondinella

Appearance: Deep ruby red with garnet tints.

Nose: Dark berries, brandied cherries, wood, mineral, licorice, black pepper, tobacco, spices and chocolate.

Palate: Raisin, plums, vanilla, balanced, intense, persistent and full bodied.

Pair: Game, red meat (roasted and grilled), duck, mature cheeses



Veneto Wine Region of Italy

Veneto is one of the foremost wine producing regions of Italy both in terms of quality and quantity. It produces the largest quantity of DOC and DOCG wines in Italy. There are two different climates in Veneto. It is mostly continental but has a Mediterranean climate closer to the Adriatic Sea.

Veneto has 14 DOCG regions with Amarone della Valpolicella being among its most distinguished. The Valpolicella DOC is located in the hills north of Verona. The leading wines produced in the region are Amarone, Valpolicella, Prosecco, and Soave.

The grapes blended to produce Amarone, Valpolicella Ripasso are native grapes known as Corvina, Molinara and Rondinella. These are traditional Italian varieties for this area. Amarone and Ripasso are processed by drying out the pomace varieties, then macerating and aging with the same blend. Amarone is the first and highest quality. Ripasso (to re-pass) is the second pass of the pomace. The Amarone DOCG is required to have a minimum of 20 months barrel aging and 14% alcohol by volume.

Regional Credit Info: [Society of Wine Educators](#),
[Wikipedia](#)