



ON THE PALATE, IT IS WARM AND SOFT, WITH A DELICATE TANNIC QUALITY AND A FINAL OVERTONE OF BLACK CHERRIES...

I'M TASTING IT... I'M TASTING IT... CONGRATULATIONS, YOU DID A GREAT JOB!



THIS AMARONE IS SO GOOD!

I HOPE TO SEE YOU GUYS IN VALPOLICELLA TO DISCOVER THE LAND AND THE HILLS WHERE THE AMARONE IS MADE! A WINE WITH A GREAT AND UNIQUE STORY!



COMICS: GIORGIO ESPEN - TEXT/PHOTO: GIORGIO E ROBERTO ZAMBONI - MODEL: DEBORA MAZO
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That taste of... Amarone!

di Giorgio Espen

From an idea of Giorgio Zamboni
English translation by Giulia C. Salgari

Where Amarone della Valpolicella comes from and how it is made. Illustrated by Espen.

GOOD MORNING GUYS! IT IS A BEAUTIFUL SEPTEMBER DAY HERE IN VALPOLICELLA... LOCAL GRAPES CORVINA, CORVINONE AND RONDINELLA ARE AT THE RIGHT RIPENESS... IT IS TIME TO START THE HARVEST!

DURING THE HARVEST, WE HAVE TO CAREFULLY SELECT THE GRAPES... WE MUST MANUALLY PICK ONLY THE BEST ONES AND ARRANGE THEM VERY CAREFULLY ON THE WOODEN TRAYS.

EVERY SINGLE SELECTED GRAPE, WHICH IS CUT BY HAND, NEEDS TO BE PLACED IN ORDER, SIDE BY SIDE, IN JUST ONE LAYER! NO OVERLAPS GUYS!

NOW WE CAN PUT THE PATEAUX ON THE TRACTOR-TRAILER!

IT'S TIME TO GO BACK HOME NOW...

