

BIXIO, Winemakers since five generations



AMARONE

Denominazione di Origine Controllata e Garantita

In Valpolicella production area, in an amazing landscape surrounded by vineyards, cherry trees and luxuriant nature Bixio family selects the best Blends in way to offer you the nicest Amarone experience. The *Bronze Docg* Edition is our way to portray the “first Love” Amarone, round, velvety and full bodied with a great value for money – The Amarone to start with.

Grapes Variety

80% Corvina Veronese, 15% Corvinone, 5% Rondinella .

Viticultural details

Guyot training systems with plant density of 5,000 vines/ha. The distance between the ranks is 2,30 meters, while in the row between the vines is 1,0 meter, with south-east exposition. The production varies depending on the season from 10 to 12 branches per vine. The soil is sandy-clayey, resistant to drought. At 300 meters above sea level.

Vinification and maturation

Only the best bunches are selected, after a careful evaluation of the ripeness and health, for the drying process which lasts 60/90 days in a controlled environment. After fermentation, aging for at least 2 years in large oak barrel (25 HI). Settlement in steel tank before bottling and refining in bottles for about 3 months. Natural sugar content of about 8 g/L.

Tasting notes

Colour: Deep ruby with grenade variations that become stronger with the aging of wine.

Nose: intense, persistent with a fruity black cherry and notes of vanilla.

Flavour: Complex and round. Pleasant hints of cassis, black cherry with elegant notes of oak.

Alcohol: around 15,50 % vol.

Serving suggestions

Recommended with roasted meat, grilled meat and hard cheeses.

Serve at

Serve at 18°-20°C (64-68°F).



750 ml
350 ml



80% Corvina
15% Corvinone
5% Rondinella



Serve at
18°-20°C (64-68°F)



Barrel