

Cà dei Maghi Amarone della Valpolicella



Description:

Cà dei Maghi Amarone della Valpolicella is a distinguished red wine from the heart of the Valpolicella Classico region in Veneto, Italy. Crafted by the Cà dei Maghi estate, a small family-run winery established in the 1950s, this Amarone exemplifies traditional winemaking techniques. The wine is produced from a blend of Corvina, Corvinone, Rondinella, and Molinara grapes, subjected to the appassimento process—where grapes are dried for several months to concentrate sugars and flavours—before fermentation and extended maturation.

Tasting notes:

The wine presents a deep ruby red colour with garnet reflections. On the nose, it offers complex aromas of red fruits steeped in spirits, complemented by notes of rhubarb, tobacco, cinnamon, and a touch of cinchona. The palate is full-bodied and enveloping, with well-integrated tannins and a harmonious structure, leading to a long, persistent finish.

Allergens: Contains sulphites.

Dish Pairing:

- Braised beef with polenta
- Grilled venison
- Aged pecorino cheese
- Dark chocolate desserts
- Risotto with wild mushrooms

Talking Point:

Cà dei Maghi Amarone della Valpolicella stands out for its meticulous drying process, where grapes are carefully air-dried for up to four months. This technique intensifies the sugars and flavours, resulting in a wine with remarkable depth and richness. The balance between ripe fruit character and vibrant acidity, combined with several years of ageing in large Slavonian oak casks, gives the wine its elegant structure and silky tannins, making it a superb example of traditional Amarone style.