

Amarone - an Italian wine made in the Veneto region using the Passito method. In this method, grapes are dried in a cool airy room for up to 4 months until semidry, which produces concentrated sugars and flavors. Occasionally, the grapes develop botrytis cinerea, which gives them added richness. If during vinification, fermentation stops either naturally or because of human intervention the wine's left with residual sugar the resulting sweet wine is a Recioto [reh-CHAW-toh]. If fermentation continues until the wine is completely dry, then the resulting wine is an Amarone.