



AMARONE DELLA VALPOLICELLA DOCG CLASSICO

VINEYARD

Selected hilly vineyards at 200-350 meters above sea level, in the classic area of Valpolicella. Calcareous soil



COUNTRY

Valpolicella, Verona, Veneto.

GRAPES

Corvina Veronese e Corvinone Veronese 65%, Rondinella 35%. Manual harvesting and selection of the grapes at the end of September.



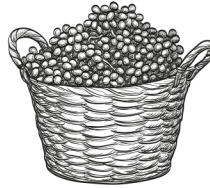
FRUIT SHED

The grapes are left to dry from the end of September for about 100 days, with a natural decrease of 35-40% in weight. Great care is taken in checking the integrity of the grapes and the health of the bunch in the fruit shed.



VINIFICATION

Soft pressing of the dried grapes in December/January. Fermentation at a controlled temperature and maceration for 30 days.



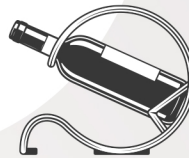
REFINEMENT

The 70% of the wine continued its aging for 24 months in 50hl Slavonian oak barrels; the remaining 30% in medium toasted Allier oak barriques for 18 months. Supplementary evolution in the bottle for 6 months.



TASTING FEATURES

Our Amarone is a clear and bright wine red garnet lively. Bouquet: complex, of ripe fruit (cherry, plum) with vanilla notes. Full, harmonious and warm with persistent fruity notes.



ANALYSIS

Alcol 15,5% Vol.
Total acidity 5,80 g/l.
Residual sugar 6,8 g/l.
Net dry extract 33 g/l.

