



AMARONE DELLA VALPOLICELLA DOCG CLASSICO

Made from grapes grown in the Valpolicella Classico zone (Corvina, Corvinone and Rondinella), which undergo Appassimento.

VINEYARD

Located in the heart of the Valpolicella Classica zone on dry terraces in the hills from Negrar at an altitude between 150 and 350 meters above sea level. Exposition to southeast. Soil type: varied, silt-clay, partly calcareous and partly on Eocene marls. Grass sward between vines. Training system: Pergoletta Doppia. Age of vines in production: from 15 to 25 years. Buds per vine: 18. Planting density: 3,300/3,500 vines per hectare. Yield per hectare: 44 hl.

TASTING NOTES

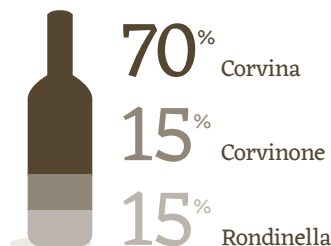
Colour: ruby red, dense and compact. Perfume: big intensity and persistence, ethereal, fruity with hints of cherries and dried prunes, dried flowers, sweet spiced. Flavour: fullbodied and determinate smooth, counterpoint of velvety tannins.

FOOD MATCHING

Grilled, braised and game meat and aged cheese.
Serving temperature: 18°-19° C.



GRAPES:



STYLE:

dry red wine



BOTTLE:

750 ml



SERVING TEMPERATURE:

18° | 19° C



ALCOHOL

15,50% vol

PRODUCTION

Harvest: in the first ten days of October exclusively by hand. Appassimento (drying) in stores for 120 days. Vinification: destemmed and gentle pneumatic pressed in the beginning of February. Fermentation at a temperature from 12° to 23° C. Slow maceration for 30 days (of which 12 a cold). Manual punching down of cap 3 times a day. Malolactic fermentation completed. Refinement in 225 hl and 50 hl barrels of french Allier or Never Oak for 18 months. Refinement in bottle for 6 months. Stabilization: natural.