

Amarone della Valpolicella

Amarone della Valpolicella DOCG

This wine is made from grapes harvested in various vineyards located on hills in the Valpolicella zone (Mezzane and Tregnago hills). Different sources and different grape varieties are important to obtain well-balanced wines with the fine structure that only a few single areas in the Valpolicella zone can provide.



Vineyard Notes

Soil: clay and limestone with a strong rock structure.

Vine density: 5500 vines per hectare.

Vineyard age: 20 years.

Cultivation: Guyot.

Pruning: 12 buds/plant.

Production: 8000 kg/hectare.

Grape varieties: 30% Corvina, 30% Corvinone, 30% Rondinella, 10% Rossignola, Oseleta, Negrara, Dindarella.

Winemaking Technique

Grape harvest: end of September, beginning of October.

Grapes drying in fruit storage structure: controlled humidity 4 months.

Soft pressing

Alcoholic fermentation and maceration: 40/60 days/temperature 15° C.

Ageing: in Slavonian oak barrel for about 3 years.

Blending

Bottling and bottle ageing: 6 months.

Description Of The Wine

Color: strong ruby red. Clear and transparent.

Bouquet: notes of vanilla and ethereal airs depending on the period of aging in the barrel; notes of sweet fruits such as currants, blueberries, cherries depending on the varieties of grapes.

Flavor: wine with a velvety, raisiny character combined with the structure and typical stylish bitterness to give it good balance. It has an enduring and persistent flavour.

Suited for ageing: it is a keeping wine.

Combinations: red meat and aged cheeses.

Serve at: 16-18° C.

Chemical Analysis

Alcohol (% in vol.):	16
Reducing Sugar (g/l):	5
Total Acidity (g/l):	6,3
Net Dry Extract (g/l):	40
Total Phenols (mg/l):	2500

Bottle Size 750 ml, 375 ml, 1500 ml, 3000 ml