

Marne 180

Amarone della Valpolicella DOCG

About the name “Marne 180”: marne means marl, the variety of soil on which we’ve planted our vineyards; 180 are the degrees of exposure of our vineyards, from south-west to south-east. This wine is made from grapes harvested in various vineyards located on hills in the Valpolicella area (Mezzane and Tregnago hills). Different sources and different grape varieties are important to obtain a well-balanced wine with the fine structure that only a few single areas in the Valpolicella zone can provide.



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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: 35% Corvina, 35% Corvinone, 20% 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 30 months.
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.): 16,5
Reducing Sugar (g/l): 5
Total Acidity (g/l): 6,3
Net Dry Extract (g/l): 38
Total Phenols (mg/l): 2500

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