

AMARONE DELLA VALPOLICELLA D.O.C.G.



TECHNICAL INFORMATION

AREA OF ORIGIN:	Valpolicella (Eastern Valpolicella: Tregnago)
SOIL TYPE:	Clay (upper part) and Marl
VARIETAL:	Corvina 70%, Rondinella 20%, Molinara 10%
TRAINING SYSTEM:	Guyot
AVERAGE VINE AGE:	10-15 Years
HARVEST PERIOD/METHOD:	From the first half of September to the beginning of October the grapes are carefully selected and handpicked
WINE MAKING:	From October to January the grapes are laid out to dry in our own Fruttaio (drying room) until they lose about 30% of their original weight
PRIMARY FERMENTATION:	Once the grapes are crushed and destemmed, selected yeast are added and fermentation can take up to 30 days
MATURING AND AGING:	12-24 months in French oak barriques and tonneaux
FINING:	At least another 6 months in bottle before being released

ANALYTICAL CHARACTERISTICS

ALCOHOL:	15,5%
SUGAR RESIDUE:	7 G/L
TOTAL ACIDITY:	5.86 G/L

ORGANOLEPTIC PROPERTIES

COLOR:	Deep Ruby Red
BOUQUET:	Prune and blackberry jam with a hint of licorice and slightly earthy aroma
TASTE:	Fruit-forward, well-rounded and smooth with soft tannins
SERVING TEMPERATURE:	18-20°C
SERVING SUGGESTIONS:	Risotto all'Amarone, Braised Beef Medallions, Duck Stew with Mashed Potatoes, Aged Cheese

AVAILABLE SIZES:	750ml, 1.5L, 3.0L, 5.0L
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