



AMARONE

DELLA VALPOLICELLA

Denominazione di Origine Controllata e Garantita

GRAPES AND VINEYARD

PRODUCTION AREA	Vineyards located in Valpolicella Doc Area.
GRAPE VARIETIES	Corvina between 45% and 65% Corvinone between 20% and 30% Rondinella between 5% and 30%
VINEYARDS DETAILS	Vineyards with an average yield per ha of 4 tons.

WINE MAKING AND AGEING

HARVEST	The harvest usually takes place during the second week of September. After a careful selection, the bunches are laid, one layer high, on plastic boxes and then moved to our drying facility.
GRAPES DRYING "APPASSIMENTO"	The grapes remain in the drying facility for few months in wintertime, during which they undergo physical processes. The most evident is the drying of the bunches. The average reduction of the water content is around the 30% and 35%. The result is a higher concentration of sugars, together with other components.
VINIFICATION	The grapes are destemmed and pressed. The must is fermented in stainless steel tanks: the temperature during the first phase of skin contact is between 2° and 5° C (at the same temperature of the grapes leaving the drying facility). The fermentation lasts about 25 days and takes place at temperatures between 20° and 24° C.
AGEING	The ageing takes place in tonneaux and cylindric-conical wooden vats and lasts 30 months. The wine is then blended in stainless steel tanks where it remains for 6 months before commercial release.

TASTING NOTES

COLOUR	An intense red color.
BOUQUET	At the nose typical flavours of cherry, blackberry and spicy notes.
TASTE	It is full bodied, round and soft. Tannins are smooth. Well-structured and balanced.
FOOD PAIRINGS	It is perfect combined with braised meat, grilled red meat or beef filet. Ideal with medium matured cheeses.
SERVING TEMPERATURE	16° - 18° C
ALCOHOL CONTENT	15% Vol.
BOTTLE SIZE	750 ml; Other sizes by request
