

**AMARONE DELLA VALPOLICELLA RISERVA**  
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

A gem which glows with its own light in the firmament of wine. The Montezovo Amarone Riserva expresses all the ripeness of the house's oldest native grape vineyards. Every sip celebrates the excellence of the grapes in a triumph of aromas, sensations, and structure. Regal and potent, it offers the long-lasting and sustained emotions which are an intrinsic part of its character.



**THE TASTING**

**Vintage:**  
2010

**Tasting notes**

Dark red with garnet highlights in color. Aromas of ripe fruit, spices, tobacco, and dark chocolate. Fruity, intense, and persistent in flavor with notes of coffee and chocolate.

**With food:**

Stews, came, aged cheese, or simply as a wine to meditate over.

**Serving temperature:**

18° - 20° C  
64°-68° Fahrenheit

**Alcohol:**  
16 °

**Available formats:**

0.375 liters , 0.750 liters, 1.5 liters,  
3 liters

**VINEYARDS**

**Production area:**

The upper Ilasi valley, Mezzane di Sopra, and the hill of Tegnago at altitudes between 350 and 500 meters above sea level.

**Grape varieties:**

Corvina, Corvinone, Rondinella

**Vineyard age:** Vineyards from ten to twenty years of age.

**Exposure:** south, southeast, and southwest.

**Soil:** calcareous marls.

**Vines trained to a Guyot pruning system.**

**Vine spacing:** 0.70 x 2.40 meters .

**Density:** 2400 vines per ha.

**Yield:** 3000 kg per ha, 0.5/0.6 kg per vine.

**Buds per pruned vine:** 10-12.

**Cultivation practices**

Organic fertilizers, manual pruning, thinning of the grape buds, leaf removal and crop thinning during the growing season.

**Defense against vine diseases:**

The entire estate is involved in a process of conversion to organic viticulture (and is in the second year of the required three years). It is already certified for its respect for bio-diversity according to "bio-diversity friendly" criteria.

**FERMENTATION AND AGING:**

**Harvest:**

The harvest normally takes place during the second week of September. After a careful selection of the crop, the bunches are laid, one layer high, on shelving and then brought to the house's drying facility.

**Period of grape drying:**

The grapes remain in the drying facility for approximately 120 days during which they undergo physical (a 30% loss in volume) and biological processes which concentrate and modify the berries. The drying, consequently, gives a greater concentration and a modification of the grapes due to bio-chemical processes which take place during the slow, gradual, and natural drying

**Fermentation and Aging:**

The grapes are destemmed and pressed in January. The must is fermented in stainless steel tanks after an inoculation of selected yeasts. The temperature during the first phase of skin contact is between 2° and 5° C (the temperature when the grapes leave the drying facility). The fermentation lasts between 20 and 24 days and takes place at temperatures between 20° and 24° C. The 24 month aging period takes place in new 60 liters French oak barrels and 12 months in bottle before commercial release.