



# AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

## GRAPES AND VINEYARD

Production Area:

Vineyards are located in Tregnago. Altitude between 350 and 560 metres a.s.l.

Grape varieties:

Corvina between 55% and 65%  
Corvinone between 25% and 35%  
Rondinella between 5% and 15%

Vineyards details:

The vines have an average age of twelve years. Sun exposure: North-South and East-West. Soil composition: calcareous marls. Training system: Guyot. Vines density 6.000 cp/ha. Yield per ha: among 4 and 5 tons. The vineyards are certified for respect for biodiversity according to "bio-diversity friendly" criteria.

## 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 a few months in wintertime, during which they undergo physical processes. The most evident is the drying of the grapes. The average reduction of the water content is between the 30% and 35%. The result is a higher concentration of sugars, together with other components.

Vinification and Ageing:

The grapes are destemmed and pressed. The must is fermented in stainless steel tanks: the temperature during the first phase of maceration is between 2° and 5° C (at the same temperature of the grapes leaving the drying facility). The fermentation lasts about 20 days and takes place at temperatures between 20° and 24° C.

The ageing takes place in tonneaux and barriques and lasts approximately 24 months. The wine is then blended in stainless steel tanks where it remains for 6 months. The wine refines in bottle for 12 months before commercial release.

Vintage: 2015

**Tasting notes:** An intense ruby red color. Bouquet of ripe fruits, cherries under spirits, notes of intense spices. Full-bodied and rich, warm, with ripe and round tannins.

**Food pairings:** It pairs well with braised and stewed meat and game. Ideal with grilled meat courses. Excellent with matured cheeses.

**Serving temperature:**  
16° - 18° C

## TECHNICAL DETAILS

Alcohol content: 16% vol.  
Total acidity: 5,90 gr/l  
Dry extract: 33,60 gr/l  
Residual sugar: 9,00 gr/l



375 ml 750 ml 1,5 Lt 3 Lt

