



SA' SOLIN

AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

GRAPES AND VINEYARD

Production Area:

Vineyards located in Eastern Valpolicella.

Grape varieties:

Corvina between 45% and 65%
Corvinone between 20% and 30%
Rondinella between 5% and 30%

Vineyards details:

Yield per ha: between 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 delivery to the 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 result is a higher concentration of sugars, together with other components.

Vinification and Ageing:

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

The aging takes place in tonneaux, barriques and wooden cylindroconical vats and lasts approximately 24 months. The wine is then blended in stainless steel tank.

Vintage: 2016

Tasting notes: Intense red in color. Aromas of ripe sour cherry and plum jam. Properly full bodied on the palate, intense, warm, and with well-integrated tannins. Persistent.

Food pairings: Excellent with grilled or barbecued red meats. It also goes well with first courses like risotto, filled or baked pasta. Perfect with mature cheeses.

Serving temperature:
16° - 18°C

TECHNICAL DETAILS

Alcohol content: 15% vol.
Total acidity: 5,59 gr/l
Dry extract: 32,90 gr/l
Residual sugar: 8,70 gr/l



750 ml

