



AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

GRAPES AND VINEYARD

Production Area

The vineyards are located in Tregnago. Altitude between 350 and 560 meters a.s.l.

Grapes varieties

Corvina 70%, Corvinone 20%, Rondinella 10%

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 entire estate is certified for its respect of biodiversity according to “*biodiversity 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.

Vinification and Ageing

The grapes remain in the drying facility for a few months in wintertime, during which they undergo physical processes. The result is a higher concentration of sugars, together with other components. The grapes are destemmed and pressed. The fermentation lasts about 20 days and takes place at temperatures between 20° and 24° C. The ageing takes place in barriques and lasts approximately 24 months. The wine is then blended in cylindroconical wood vessels where it remains for 6 months. The wine refines in bottle for 12 months before commercial release.



Vintage 2017

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 is ideal when paired with braised and stewed meat and game. Ideal with grilled meat courses. Excellent with matured cheeses.

Serving temperature: 16° - 18° C

Alcohol content: 16% vol.
Total acidity: 5,90 gr/l
Dry extract: 36,00 gr/l
Residual sugar: 8,10 gr/l

