



AMARONE



Type: Red

Classification: DOCG

Vine: 70% Corvina Veronese and Corvinone, 30% Rondinella

Production area: Valpolicella

Soil: Calcareous, oceanic

Altimetry: 150-400 m

Plant breeding system: Pergola Veronese, guyot

Climate: Continental with good temperature changes for an optimal grape ripening

Grape harvest: Manual, end of September-beginning of October

Yield per hectare of grapes: 120 q (of which 40% suitable for Amarone production)

Vinification: The grapes, harvested by hand selecting the best bunches, are withered in small wooden cases placed in 'fruttaio' for approximately 100 days. This process is followed by the crushing, maceration and fermentation of the grapes for 30 days and the consecutive ageing

Ripening: 60% in Rovere of Slavonia barrels for 24 months, 40% in Rovere of Allier barrels for 18 months

Refining: 6-8 months in bottles

Colour: Intense garnet-red

Scent: Vanilla, with sweet spices scent, cherry jam, toasted and notes of ripe plum

Flavour: Velvet, soft, persistent, full-bodied

Alcoholic degree: 15% vol.

Pairing: Stews, roasts, game meat with polenta. Ideal with the famous Amarone risotto and seasoned cheese. Excellent meditation wine

Service temperature: 16-18 °C