



Amarone della Valpolicella Classico

This highly prestigious wine is produced exclusively from hillside vineyards, whose finest grapes are left to raisin on mats after being harvested. The wine undergoes a long ageing process before being served, first in oak barrels and then in bottles in underground cellars.

GRAPE VARIETIES

Corvina, Rondinella, other indigenous or recommended varieties to finish.

VINEYARD: geographical position and characteristics

The vineyards are situated in the northwest part of the arc of hills in the province of Verona, in the classic Valpolicella area. The average age is 20 years and reaches 35 years for some Corvina vines. The hilly Neolithic calcareous soil is thin and stony.

SYSTEMS: method and density

Simple pergoleta veronese with 3,500 vines/hectare.

VINTAGE: time and method

At the beginning of October, when slightly over-ripe. The grapes are harvested manually, selecting the finest bunches for subsequent raisining.

VINIFICATION

After careful raisining, the grapes undergo a soft destemming and crushing process at the beginning of February; the must and marc are then fermented for a long time. Successively, after several rackings, the wine is transferred to special large oak barrels for an ageing process which lasts more than 3 years. A small part, about 15%, is aged in barriques: when added back to the wine in the large barrels it transmits its special characteristic hints. Finally, the Amarone is bottled but is only put on sale 6-8 months later when the ageing process has finished.

AMARONE & CUISINE

Ruby red with garnet tones. On the nose shows tertiary oaky and nutty notes and hints of cranberry and marasca. Full mouthed and round with a good structure and a tannic finale with aftertaste of cherry and marasca under spirit. Excellent with roasts and game, also ideal with very mature and/or piquant cheeses.

We recommend uncorking the bottle a few hours before drinking or "oxygenation" with a decanter. Serve at 18-20°C.

BOTTLE: technical data on bottling

Alcohol	15.10
Residual sugar	7 grams/litre
Total acidity	5.65
Net extract	32.40