

Amarone della Valpolicella Santambrogio



A highly prized wine produced using the best grapes from the hills of the classic Valpolicella DOC region. After prolonged air-drying of the grapes and then fermentation, the wine is aged gradually, first in oak casks then in smaller oak barrels or “barriques,” in underground cellars.

Grape Varietals

Corvina, Rondinella, other locally grown varietals.

The Vineyards: Geographical location and characteristics

All of the vineyards are to be found in the classic Valpolicella DOC region to the north west of Verona. The average age of the vines is 20 years and up to 35 years amongst some of the Corvina vines. The land is hilly and ancient in form with a thin stony soil.

Planting system

Simple Veronese Pergola system with 3,500 vines per hectare.

The harvest: Timing and method

After a slightly prolonged maturing the very best grapes are hand picked around the beginning of October for subsequent drying.

Vinification

After careful air-drying the grapes are destemmed and pressed very gently in the first days of February. The grape must and the skins then ferment for a long time. After several rounds of decanting the wine is transferred into special large oak casks for about two years. The ageing continues for a further 12 months in new French oak barriques. Finally, the wines undergo a final aging refinement in the bottle for six to eight months.

Amarone with food

With its heady accent of cherries and a touch of liquorice, this is the king of gamey foods cooked in sauces. Furthermore, because of its robust character it makes an ideal partner to mature cheeses and spicy foods.