

Amarone della Valpolicella Riserva 2004



The exceptional vintage of 2004 has allowed the production of a very special Amarone. It is difficult to match the fullness and warmth of this powerful wine, produced as a result of its unique ageing which has enhanced its subtle plummy aromas with hints of liquorice. It is soft and well-balanced on the palate. Only a limited availability.

GRAPE VARIETIES

Corvina, Rondinella and other local varieties traditional to this wine.

THE VINEYARDS (GEOGRAPHIC LOCATION)

The vines are situated in the hills of Sant' Ambrogio in the historic heart of the Valpolicella. The average age is 20 years reaching 35 years with some of the Corvine vines. The terrain is on neolithic hillsides where the soil is thin and stony with limestone deposits.

PLANTING SYSTEM

Simple Veronese pergola system with 3,500 vines/hectare

HARVESTING

At the beginning of October after a slight overripening of the grapes. The harvest is done manually by careful selection of the best grapes to be put aside for 'appassimento' or air-drying.

VINIFICATION

After drying for a suitable length of time, the grapes are destemmed in the first days of February and soft-pressed. The must then ferments on the skins for a long time, following which, after a number of transfers, the wine is moved to suitably sized oak casks for prolonged ageing. After bottling, the Amarone is further refined for a year in the bottle to allow it to show its best attributes on opening.

AMARONE AND FOOD

Ruby red with brick notes. On the nose dry fruit and tobacco, leaving space to caramelized fruit and dry flowers. On the palate structured tannins with a vivacious and decisive finale. As an aftertaste one can appreciate a typical spicy note typical for air dried Corvina. An austere Amarone interpreted according to the tradition of our riservas. Excellent with roasts, lamb and game. This wine is excellent with all hard cheeses and is wonderful as a contemplation wine to be sipped during after-dinner conversations.

BOTTLING (ANALYTICAL DATA)

Alcohol:	15.2
Residual sugars:	7 g/litre
Total Acidity	5.65
Net Extract	34.4