



# AMARONE DELLA VALPOLICELLA CLASSICO



<b>PRODUCTION AREA</b>	Valpolicella Classica
<b>HECTARES OF VINEYARD</b>	5 ha
<b>YIELD PER HECTARE</b>	50 hl
<b>GRAPE VARIETY</b>	80% corvina - corvinone, 20% rondinella
<b>TERROIR</b>	Red and dark-brown lands with a certain calcareous and clay concentration. Typical of Valpolicella area is the presence of stones in the soil. The climate is favoured by Lessini hills that protect the vineyards from cold fronts coming from the north and by Garda Lake from the west, ideal for mitigating the temperature especially during winter months
<b>PRODUCTION PER VINEYARD</b>	70 q.li\ha
<b>WINEMAKING</b>	Red
<b>HARVEST AND PRODUCTION</b>	60 months in french oak barrels (225 lt) e 12 months in inox tanks
<b>GLASS</b>	Glass for elegant and mature red wines
<b>BOTTLE</b>	Borgognotta
<b>CORK</b>	Cork of Extrissima quality 26x44
<b>SUGAR CONTENT</b>	8 gr\lt
<b>DRY EXTRACT</b>	36,5 gr\lt
<b>ALCOHOL</b>	15,5%
<b>TOTAL ACIDITY</b>	5,50 gr\lt
<b>VINEYARD EXPOSURE</b>	South-west
<b>VISUAL AND ORGANOLEPTIC ANALYSIS</b>	Full red color, tending to ruby red. Complex aromatic nuances, that range from black cherry to blueberries, chocolate. A sumptuous expression of ripe fruit, that runs through the mouth with invasive persistence, typical for a great Amarone. The finale closes with sinuous tobacco and new leather notes
<b>FOOD PAIRING</b>	Perfect with important red meat dishes, mature cheeses. As meditation wine impeccable with dark chocolate
<b>DECANTER</b>	Open 2 hours before to serve it
<b>STORAGE</b>	25 years
<b>SERVICE TEMP.</b>	16-18 degrees
<b>RECOMMENDED SERVICE TEMP.</b>	14-16 degrees
<b>PACKAGING</b>	Wooden box for 6 bottles Wooden box for 1 bottle