



AMARONE DELLA VALPOLICELLA CLASSICO DOCG



PRODUCTION AREA	Valpolicella Classica
GRAPE VARIETY	75% Corvina - Corvinone e 25% Rondinella
HECTARES OF VINEYARD	5 ha
YIELD PER HECTARE	20 hl
PRODUCTION PER VINEYARD	50 q.li/ha
VINE BREEDING	Pergola
TERROIR	Red and dark-brown lands with a certain calcareous and clay concentration. Typical of Valpolicella area is the presence of stones in the soil.
WINEMAKING	Red
HARVEST AND PRODUCTION	The harvest begins at the end of September and/or the beginning of October and it is exclusively made by hand in order to select only the best grapes. Newly harvested, the bunches of grapes are distributed in a single layer on wooden trellis, which are then stack up in fruit-drying rooms. The drying of the grapes begins and lasts for about 120 days, letting the grapes shrivelling up. The grapes are then destemmed and pressed. Afterwards, there is a slow fermentation for about 30 days. The ageing process in french oak barriques last for 5 years.
MATURATION AND AGING	30 months in French oak barrels. 6 months in steel tanks (80-100 hl). Aging in glass for two months.
GLASS	Glass for elegant and mature red wines .
BOTTLE	Borgognotta
CORK	Cork Extrissima Quality
SUGAR RESIDUAL	9 gr/lt
DRY EXTRACT	35,00 gr/lt
ALCOHOL	15,5%
TOTAL ACIDITY	5,50 gr/lt
VINEYARD EXPOSURE	South
VISUAL AND ORGANOLEPTIC ANALYSIS	Red Wine with a deep ruby color, tending to tawny. It is well-known for its rich structure and its intense bouquet of mature fruits, black chery, raspberry and spices.
FOOD PAIRING	Perfect with red Meat, game and aged Cheese. Recommended also with dark Chocolate.
DECANTER	2 hour before service
STORAGE	25 years
TEMPERATURA DI SERVIZIO	16-18 degrees