

Amarone



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della Valpolicella DOCG

Production area

Exclusively from our hillside vineyards located in Campiano, (ca. 400 m. a.s.l.), a small hamlet of Cazzano di Tramigna (VR).

Production technique

The grape harvest is exclusively done manually and is carried out during the end of September until the beginning of October. The bunches of grapes, which are carefully selected, are collected into boxes and subsequently come to the fruit loft "fruttai" where they start the long, natural drying process known as 'appassimento'. The drying promotes the concentration of sugars and lasts around 3 months. Between January and February the grapes are pressed and then fermentation happens in stainless steel vats at controlled temperatures. This lasts for about 30 – 40 days with daily "rimontaggio" (the resubmerging of the grapes that have floated to the top of the container).

The maturing of the wine occurs in wooden casks for 3 years until the bottling, which is then followed by 2 months of aging in the bottle.

Colour

Ruby red.

Bouquet

Cherry liqueur, black cherries, plums, liquorice and leather. Spices like cinnamon and pepper. Hints of wild berries.

Tasting notes

An extremely elegant wine which is harmonious and velvety, yet strong, complex, dry, full-bodied and austere.

Serving temperature

17 - 18 °C

Uncork the bottle at least one hour before serving.

Food pairing

It is traditionally paired with dishes made from game, barbequed and braised meats and mature cheese. Serve at a temperature of 18C and uncork the bottle 1 hour before drinking.

Varietal content

Corvina 75%	Corvinone 15%
Rondinella 5%	Molinara 5%

Total acidity	5,50 g/l of tartaric acid.
Alcohol level	16,50 % by vol.
Residual sugar	5,00 g/l
PH	3,59
Extract	31,80 g/l