

# Amarone della Valpolicella

## Classico DOCG

The secret to this superb wine, pride of the Valpolicella, is the special selection of grapes laid in small crates at the end of September. The meticulous control of the drying process continues until the grapes have lost 40 of their weight. The loving care during the two-year long maturation completes this noble wine.

<b>Grape Varieties</b>	70% Corvina, 20% Rondinella, 10% Molinara and other native varieties
<b>Vineyard Age</b>	10 to 40 years
<b>Vineyard location and characteristics</b>	San Pietro in Cariano, 350 meters facing North-Southwest
<b>Soil</b>	A portion of calcareous matrix with gravelly outcrops, or layered with basalts. A minor presence of clay and alluvial.
<b>Vine training and planting density</b>	Veronese pergola 3,800 vines/ha
<b>Harvest</b>	Hand harvest and selection from mid-September
<b>Drying</b>	Natural drying of the grape bunches, selected and well-spaced in small crates for around 90 days. The drying rooms privilege natural drying conditions with temperature, humidity and weight loss constantly monitored
<b>Vinification</b>	Bunches are destemmed, berries crushed and left on the skins in cold maceration for 5 days. One month of fermentation begins with inoculation of heated selected yeasts in stainless steel at 28° C with frequent pumping-over for 2-3 weeks. The must is pressed off the skins and transferred to cement vats where spontaneous malolactic fermentation begin.
<b>Maturation</b>	18 months maturation in wood, of which, 70% in large Slavonian oak barrels and 30% in barrique, followed by 6 months in cement vats, and then, refinement in bottle
<b>Organoleptic Characteristics</b>	Dark red ruby color, developing garnet hues with age. Ethereal spicy aromas with ripe dark marasca cherry. Robust full-bodied with a velvety mouthfeel and a pleasantly bitter finish
<b>Analytical Notes</b>	Alcohol: 15 % vol. Vol Sugar: 6 g/l Total acidity: 5,5 g/l Volatile acidity: 0,50 g/l Dry extract: 31 g/l
<b>Size</b>	0,75 l
<b>Pairings</b>	It is an excellent wine with game, meat stews and aged cheese. Given its noble nature, ample bouquet and flavors, it's an ideal after-dinner conversation wine to be enjoyed alone or with fine artisanal chocolates
<b>Serving Temperature</b>	18° - 1 hour before serving
<b>Cellaring</b>	Store in a dark temperature-controlled cellar for up to 10 years from the vintage date to enjoy at its prime