

# MEZZADRO alla FONTANA

## Amarone della Valpolicella

### Classico DOCG Riserva

A wine is never accidental. It is the story of its origins, of its motherland, of the workers who have produced it. The words “Mezzadro alla Fontana” found in papers of old documents have dusted off the values and passions of our family tradition. An heritage that we want to take care of thanks to our Amarone riserva, result of experience and innovation. Majestically endowed with great structure, it is a wine that manages to combine its powerful extracts with a roundness that pervades all the senses. A wonderful gustatory journey that tells our 100 years family story.

<b>Grape Varieties</b>	70% Corvina, 20% Rondinella, 5% Molinara, 5% Croatina
<b>Vineyard Age</b>	60 years
<b>Vineyard location and characteristics</b>	San Pietro in Cariano, Marano di Valpolicella and Mazzano di Negrar, 350 meters with varied exceptional expositions within cru vineyards
<b>Soil</b>	Varied soils, prevalently calcareous with gravel or layered with basalts, clay and alluvial
<b>Vine training and planting density</b>	Veronese pergola 3,500 vines/ha
<b>Harvest</b>	Hand harvest and selection from end-September
<b>Drying</b>	Drying of the grape bunches, selected and well-spaced in small crates for around 100 days and separated according to provenance. The drying rooms privilege natural drying conditions with temperature, humidity and weight loss constantly monitored. Once grapes have lost 40% in volume, sugars, aromas, extracts and glycerin achieve an ideal concentration
<b>Vinification</b>	Withered bunches are destemmed, berries crushed and left on the skins in cold maceration for 7 days. One month of fermentation begins with inoculation of must with selected yeasts in stainless steel at 28° C with frequent pumping-over and two delestages. A 10 day maceration takes place before the must is pressed off the skins and transferred to cement vats where malolactic fermentation begins
<b>Maturation</b>	After racking off the gross lees, 24 months of maturation in French and American oak barriques and at least 36 months in Slavonian oak barrels of 20 and 30 hl, and extended bottle aging
<b>Organoleptic Characteristics</b>	Deep ruby red color with garnet hues. The intense aromas are reminiscent of a summer pine forest, with dry undergrowth of myrtle, raspberries and strawberries. The nose is inebriate with havana, leather and candied citrus peel, while the dry palate but with silky pulp, offers a tannin softly wrapped in the balms of its fruit
<b>Analytical Notes</b>	Alcohol: 16,50% vol. Sugar: 4 g/l Total Acidity: 5,50 g/l , Volatile Acidity: 0,60 g/l , Dry Extract: 35 g/l
<b>Size</b>	0,75 l
<b>Pairings</b>	This masterpiece Amarone is only produced in exceptional vintages, in limited quantities and is released only when it enters its prime. The ethereal elegance of the wine expands the possibilities of pairings, even with some seafood and lighter dishes. We suggest tasting the wine on its own before dining to appreciate the wines aromas, structure and flavor
<b>Serving Temperature</b>	18° - 2-3 hours before serving