

FAMIGLIA FARINA

Amarone della Valpolicella

Classico DOCG

The name “Famiglia Farina” describes the perfect combination of “Amarone” excellence and “family”, our soul and distinctive trait. Amarone della Famiglia Farina was launched in 2015 in return to Farina’s historical masterpiece 1968 vintage, and a desire to recreate its style and label. A nod to the past, with the benefit of advanced drying and winemaking techniques, and cement fermentation. Ethereal, with hints of cherry and fruit in alcohol and balsamic notes, on the palate it is incisive, penetrating, dry, and captivating structure. This is an old-style Amarone, which expresses the intensity of teamwork, the pride of experience, the enthusiasm of research, the warmth of an embrace.

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| Grape Varieties | 70% Corvina, 10% Corvinone, 10% Rondinella, 10% Molinara |
| Vineyard Age | 40 years |
| Vineyard location and characteristics | San Pietro in Cariano, Marano, Mazzano, San Peretto di Negrar, average of 350 meters with varied expositions |
| Soil | Varied soils, prevalently calcareous with gravel or layered with basalts, clay and alluvial |
| Vine training and planting density | Veronese Pergola 3500 vines/ha |
| Harvest | Hand harvest and selection from end-September |
| Drying | Natural drying of the grape bunches selected and well-spaced in small crates for around 100 days. The drying rooms privilege natural drying conditions with temperature, humidity and weight loss constantly monitored |
| Vinification | Bunches are destemmed, berries crushed and left on the skins in cold maceration for five days. One month of traditional, slow fermentation begins with inoculation of selected yeasts in stainless steel at 28° C, with frequent pumping over and one to two delestages. When nearly all the sugar is consumed, the must is left for a short maceration before pressing off the skin. Racked off the gross lees and transferred to cement vats to conclude alcoholic fermentation, followed by spontaneous malolactic fermentation |
| Maturation | The wine is transferred to Slavonian oak barrels of 20 and 30HL for 24 months, followed by 12 months in concrete Tulipe. Bottle refinement for at least six months without filtration |
| Organoleptic Characteristics | An Amarone inspired by a traditional dry style. Intense dark ruby color with garnet hues that develop with age; on the nose it’s ethereal, spicy, black cherries, cocoa and balsamic notes. Warm, dry, velvety, full-bodied, powerful elegant on the palate |
| Analytical Notes | Alcohol: 16 % vol. - Sugar: 2 g/l Total acidity: 5,5 g/l – Volatile acidity: 0,60g/l – Dry extract: 32 g/l |
| Size | 0,75 l |
| Pairings | A food-friendly Amarone due to the austere, dry, traditional style of wine. Excellent as always with traditional pairings of game, braised meat and aged cheese, but also with hearty vegetarian dishes prepared with flavorful ingredients like seitan |
| Serving Temperature | 18° - 1 hour before serving |
| Cellaring | Store in a dark temperature-controlled cellar for up to 15 years from the vintage date to enjoy at its prime |