



FARINA®
WINE TRADITION EVOLVES

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.



Grape Varieties 70% Corvina, 20% Rondinella, 10% Molinara and other native varieties

Vineyard Age 10 to 40 years

Vineyard location and characteristics San Pietro in Cariano, 350 meters facing North-Southwest

Soil A portion of calcareous matrix with gravelly outcrops or layered with basalts. A minor presence of clay and alluvial.

Vine training and planting density Veronese Pergola 3800 vines/ha

Harvest Hand harvest and selection from mid-September

Drying 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

Vinification Bunches are destemmed, berries crushed and left on the skins in cold maceration for 5 days. One month of fermentation begins with inoculation of selected heated 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 begins.

Maturation 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

Organoleptic Characteristics 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

Analytical Notes Alcohol: 15% vol. - Sugar: 6 g/l

Total acidity: 5,5 g/l - Volatile acidity: 0,50 g/l - Dry extract: 31 g/l

Size 0,75 l / 1,5 l / 3 l

Pairings 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

Serving Temperature 18° - 1 hour before serving

Cellaring Store in a dark temperature-controlled cellar for up to 10 years from the vintage date to enjoy at its prime