



FARINA®
WINE TRADITION EVOLVES

MEZZADRO ALLA FONTANA

Amarone della Valpolicella

DOCG Classico 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 senses. A wonderful gustatory journey that tells our 100-year family story.



Grape Varieties 70% Corvina, 20% Rondinella, 5% Molinara, 5% Croatina

Vineyard Age 60 years

Vineyard location and characteristics San Pietro in Cariano, Marano di Valpolicella and Mazzano di Negrar, 350 meters with varied exceptional expositions within cru vineyards

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 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

Vinification 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 skin and transferred to cement vats where malolactic fermentation begins

Maturation 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

Organoleptic Characteristics 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 inebriated 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

Analytical Notes Alcohol: 16,5% vol. - Sugar: 4 g/l

Total acidity: 5,5 g/l – Volatile acidity: 0,60 g/l – Dry extract: 35 g/l

Size 0,75 l

Pairings 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 opens up possibilities for surprising pairings such as dark chocolate with crunchy Maldon salt. We suggest tasting the wine on its own before dining to appreciate the wine's aromas, structure and flavor

Serving Temperature 18° - 2 to 3 hours before serving

Cellaring Store in a dark temperature-controlled cellar for up to 20 years from the vintage date to enjoy at its prime