

## Amarone della Valpolicella Classico 150°



<b>Region</b>	Veneto
<b>Appellation</b>	Docg (Denomination of controlled and guaranteed origin)
<b>Grapes</b>	Corvina/Corvinone, Rondinella and Molinara.
<b>Vineyards</b>	Hilly vineyards in Marano di Valpolicella, in the heart of the classic area. The soil is compact and red on Eocene limestone rich in calcium and iron. Terraced lands with dry stone walls (called "marogne").
<b>Harvest</b>	Beginning of October by selective hand-harvesting. The grapes are directly laid down either on racks or mats, then kept drying for about 3 months with an average loss of 30% approx.
<b>Vinification</b>	Traditional soft pressing in January, fermentation and long maceration on the skins with controlled temperature.
<b>Analysis</b>	Alcohol 17% Total acidity 6 gr/lit Sugar residual 3/6 gr/lit Dry extract 35/40 gr/lit
<b>Characteristics</b>	Deep garnet red colour. Ethereal, lightly spicy with sensation of almond, cherries. Warm, full-bodied and velvety bitter after-taste.
<b>Maturation</b>	Refining in Slavonia and Allier oak casks for about 30 months and in a small extent in medium toasted tonneaux for about 18 months, plus a refining in bottles.
<b>Food suggestions</b>	Great meditation wine or combined with very tasty dishes, like game. To uncork three hours before serving, in large glass, to the temperature at 18/20°C.
<b>Vintage</b>	Full-body wine to be refining for long time also in bottle.