

# AMARONE DELLA VALPOLICELLA DOCG

Known worldwide, Amarone della Valpolicella is the noble wine of Verona.

The clusters must be intact, with loose grapes, to allow the passage of air during the process of drying that takes place on small crates for a period of 100 days for 70% of the grapes and 120 days for the remaining 30%. The grapes dehydrate, thus increasing their sugar content and gaining aromas. After the crushing and fermentation, the aging process continues in French and American oak barriques for about 36 months followed by the assemblage of the different masses. Amarone has a deep red color, a round and velvety taste, aromas of ripe fruit, wisteria, almond, licorice, tobacco, chocolate and coffee. It is a perfect match for wild game meat or roasts, but also as a meditation wine.

## Wine

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DENOMINATION: Amarone della Valpolicella

DESIGNATION: DOCG

PRODUCTION AREA: Veneto, Mezzane di Sotto, Valpolicella

VINTAGE YEAR: 2016

BLEND: 50% Corvinone, 40% Corvina, 10% Rondinella

ALCOHOL CONTENT: 16%

## Vineyards

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AVERAGE ALTITUDE OF VINEYARDS: 400 meters above sea level

SOIL VARIETY: limestone

YIELD PER HECTARE: 40 quintals intended for Amarone

SYSTEM DENSITY: 5000 logs per hectare

TRAINING SYSTEM: Guyot

HARVEST PERIOD: September 2016

## Winery

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VINIFICATION: Fermentation on the skins of the grapes previously left to dry naturally for 100-120 days

FERMENTATION TANKS: Stainless steel

FERMENTATION TEMPERATURE: 27°C

LENGTH OF FERMENTATION: 20 days

AGEING: 36 months in French and American barriques

## Tasting

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AGING CAPABILITY: 20-30 years

BEST TIME FOR TASTING: 2023-2033

SERVING TEMPERATURE: 18°C

BOTTLE OPENING: 1 hour before tasting

DECANTING: Unnecessary

SOMMELIER'S NOTES:

- COLOUR: Intense ruby red
- FLAVOUR: Red fruit in alcohol, small berries, coffee, chocolate, spices
- TASTE: Warm, rightly tannic, full-bodied, very persistent
- PAIRINGS: Aged cheeses, game dishes, red meats, pasta with meat sauce.

