

AMARONE DELLA VALPOLICELLA RISERVA



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| Designation | Amarone della Valpolicella DOCG Falezze |
| Colour | Intense ruby red with purplish highlights |
| Aroma and taste | To be considered as a single journey of taste and smell. What the entire experience has in common is the flavour of the grapes, which is enriched with sensations that vary along the way, making each sip unique. To begin with, there are the aromas and crispiness of wild berries and of chocolate. The next sip brings plums and vanilla with sensations of post-ripening. The tasting then continues with overtones of cedar and ends with a hint of Arabica coffee |
| Bottle | Bordeaux, hand-numbered, label with different subject for each bottle |
| Closure | One-piece natural cork, selected and guaranteed (defect <0.5% at the molecular level) |
| Grape varieties | Corvinone, Corvina veronese, Rondinella, Oseleta |
| Production area | Valpolicella |
| Microzone | Municipality of Mezzane, Falezze terroir |
| Geography | Hilly terrain |
| Altitude | 200-250m |
| Exposure | SW-NE |
| Type of terrain | Calcareous with moderate stoniness, high in some parts, rich in gravel and well drained |
| Training system | Traditional, with Veronese pergola |
| Age of the vines | 80 years |
| Grape harvest | Manual harvesting on trays, with selection of the bunches |
| Period | September-October |
| Drying | Natural ventilation in the winery's drying room |
| Vinification | Late December – January – February |
| Fermentation | In steel, at a controlled temperature |
| Duration | About three weeks, with limited pumping over |
| Sizes | 0,375L - 0,750L - 5L - 9L - 12L |



| Vintage | 2012 | 2013 | 2015 | 2016 | 2017 |
|-------------------------------|------------|------------|------------|------------|------------|
| Bottles produced | 400 | 1000 | 1000 | 1000 | 1000 |
| Alcohol content | 15,5% Vol. | 15,5% Vol. | 16,5% Vol. | 15,5% Vol. | 16,5% Vol. |
| Total acidity | 5,07 g/L | 5,00 g/L | 5,00 g/L | 5,02 g/L | 5,80 g/L |
| Total extract | 38,3 g/L | 35,1 g/L | 38,2 g/L | 32,5 g/L | 39,3 g/L |
| Reducing sugars | 3,5 g/L | 4,4 g/L | 4,0 g/L | 1,0 g/L | 5,1 g/L |
| SO₂ content | 3,0 mg/L | 6,0 mg/L | 7,0 mg/L | 21,0 mg/L | 46,0 mg/L |