



AMARONE DELLA VALPOLICELLA CLASSICO

Denominazione di origine controllata e garantita

Production Area: Hilly vineyard south-faced in Valpolicella area, Veneto Region.

Alcohol: 16 % Vol.

Dry Extract: 38.0 g/l.

Grapes: 70% Corvina;

25% Rondinella;

5% Molinara.

Soil: Dark clay, rich of iron with rocky outcrops.

Technique: The vineyards are cultivated on terraces using Pergola Veronese and Guyot system.

Vintage: end September / October.

Vinification: Grapes are hand picked and let to dry under carefully controlled conditions for around 3 months to concentrate the juice. The grapes lose 30-40% of their weight.

Fermentation: In red after destemming, at controlled temperature in stainless steel tanks, for about 20-30 days, with indigenous yeasts.

Ageing in oak barrels for 18 months, where fine tannins take place. The last step is the Bottling where the wine rest for at least 6 months.

Color: Intense ruby red with garnet red reflections.

This wine is an artwork in winemaking technique, where Vanilla, Blueberry, black Cherries, Chocolate, Tobacco and Liquirice, combined with the refined tannins become part of the portrait.

An Amarone with a persistent and elegant tone, signature of unique and armounius symphony taste of this Meditation Wine.

Recommended for: special occasion, it will be a classy complement to any game meat dish, mature cheese or chocolate flakes.

Temperature at service: 18-20° C.