

AMARONE DELLA VALPOLICELLA CLASSICO D.O.C.G.

"CAPEL DEL PRETE"

Type: still dry red wine.

Grapes: Corvina 60%, Corvinone 20%, Rondinella 20%.

Production area: JAGO di Negrar, Valpolicella Classica (Verona) - IT.

Bottles produced: 6,000 cap. L. 0.75

Vinification / refinement

harvest between the end of September and the beginning of October with selection and harvesting of the grapes carried out exclusively by hand. The bunches are placed in boxes, called "plotó", with a maximum weight of kg. 6 intended for drying in the fruit cellar for 120/150 days. The destemming and crushing of the dried grapes takes place between November and December, and consists in emptying, by hand, one by one, the boxes where the grapes have been stored in order to make a further selection of quality.

Fermentation takes place in steel vats. The duration of the fermentation is 30-45 days, followed by a storage phase in steel tanks for 4 months, followed by a 24-month refinement in Slavonian oak barrels hl.25 and "TONNEAUX" in French oak hl.5, then in bottle for about 3 months.

Alcohol content: 16%.

(As a natural product the data may be subject to variations)

Tasting notes

At sight: full red color

On the palate: dry wine, with intense aromas, hints of black cherry, wild berries and dried fruit

Serving temperature: 16 ° C.

Pairings: suitable for game dinners, grilled meats and aged cheeses, as well as meditation wine

Vineyards

Height above sea level: 350-450m;

type of soil: clayey, calcareous and in some areas volcanoclastic with a good presence of skeleton;

exposure: South-East / South-West;

breeding: a "double Veronese pergola";

age of the vines: from 15 to 45 years; plant density / hectare: 3.300;

vineyard area: 7.5 hectares; quintals / hectare yield: 120 of which for Amarone 48

