

LA MAREGA

AMARONE DELLA VALPOLICELLA 2012

CLASSICO DOCG

La Marega is one of our best vineyards, located in Fumane (Valpolicella Classica) with a great sun exposure and change of temperature between night and day. La Marega is made with the natural and ancient drying process technique. It's an intense, powerful wine with an excellent minerality.



APPELLATION	Controlled Designation of Origin Guaranteed
GRAPES	70% Corvina and Corvinone; 20% Rondinella; 10% Croatina, Oseleta and Dindarella
VINEYARDS	La Marega vineyard, located in Fumane (Valpolicella Classica)
VINIFICATION	After a careful selection of the grapes during manual harvest, grapes are naturally dried for approximately five months. By the time grapes are ready to be pressed, they have lost 40% of their original weight. Five kilograms of fresh grapes goes into production of one liter of Amarone. Fermentation in Slavonian barrels and barrique with a temperature between 68 and 77°F (20 and 25°C) using natural yeasts for 30 days, followed by malolactic fermentation in the same barrels.
AGEING	Minimum 36 months in Slovenian oak cask (70%) and barrel (30%), followed by eight months in the bottle for the final ageing process. If well maintained, the wine can be enjoyed for 25 years
VINE TRAINING SYSTEM	Guyot and Pergola
VINEYARDS AGE	15 to 20 years
SERVING TEMPERATURE	18 °C

WINE PAIRING

Roasted, grilled meat, game, aged cheeses (such as parmigiano or pecorino), risotto with amarone or red chicory.

PRODUCTION

25,000 bottles per year

ALCOHOL CONTENT

15.5% vol.

BOTTLE SIZE

750 ml.

TASTING NOTES