

# PERGOLE VECE

## AMARONE DELLA VALPOLICELLA 2011

### CLASSICO DOCG

*Pergole Vece Riserva selection is made just in the best vintages from a grape selection harvested by our experienced local farmers.*

*The production is low and the vines are very old, Vece in Veronese dialect means old and Pergole is the vine training system.*

*This wine express our terroir and its minerality with a long longevity. Pergole Vece is our biggest award winner.*



<b>APPELLATION</b>	Controlled Designation of Origin Guaranteed
<b>GRAPES</b>	80% Corvina and Corvinone; 10% Rondinella; 10% Croatina Oseleta
<b>VINEYARDS</b>	Selection of the best grapes harvested by our local, experienced farmers from our three crusin Valpolicella Classica
<b>VINIFICATION</b>	After a careful selection of the best grapes during manual harvest, grapes are naturally dried for about six months. Fermentation in February using natural yeasts at a temperature between 68 and 77°F (20 and 25°C) in oak barrels for 30 days.
<b>AGEING</b>	Minimum 30 months in barrel (French and American oak), followed by eight months in the bottle for the final ageing process. If well maintained, the wine can be enjoyed for as long as you want.
<b>VINE TRAINING SYSTEM</b>	Pergola
<b>VINEYARDS AGE</b>	20 to 30 years
<b>SERVING TEMPERATURE</b>	18 °C

<b>WINE PAIRING</b>	Roasted and grilled meats, game, aged cheese (such as parmigiano, or aged asiago), wine for meditation (to be consumed alone, after a meal)
<b>PRODUCTION</b>	6,000 bottles, only in the best vintages
<b>ALCOHOL CONTENT</b>	16.5% vol.
<b>BOTTLE SIZE</b>	750 ml.
<b>TASTING NOTES</b>	A special, unique wine dedicated to meditation and special occasions, intense and powerful, but at the same time elegant and balanced. Thick dark cherries, deep aromatic and sugar concentration together with a powerful structure and a good acidity. The elegance and the silky texture overwhelm the powerful tannins. The balsam intensity of the wine – ginger coffee licorice and spices, hummus, eucalyptus and dried rosemary – gives enormous lift to the bouquet. It has the structure, acidity and balanced fleshiness for long cellar - aging.