

Classic DOC Amarone of Valpolicella

Colour:	Full ruby red color verging on garnet red after the ageing process.
Scent:	Has a strong and persistent scent of ripe red fruit, plum, cherry, marasca and almond.
Taste:	Full-bodied, intense and elegant, it clearly reminds us of our olfactory sensations, exalting the essences of vanilla, coffee and chocolate.
Land:	A calcareous soil, which is rich in “scheletro” (this term indicates the presence of gravel, pebbles ...of two mm or more).
Species of vine:	70 % Corvina and Corvinone Veronese 20 % Rondinella 10 % Sangiovese Croatina and Oseleta
Viticulture system:	“Pergola of Verona” 3500 plants/Ha Guyot 5000 plants/Ha Age of the vineyards: 50/60 years old
Yield:	30 Hl/Ha
Grape harvest:	The best grapes are hand-selected and hand-harvested at the end of September. The grapes are naturally desiccated in wooden crates until January/February.
Wine-making:	Separation of the grapes from the grape-stalks and soft wine-pressing. The fermentation, which lasts about 30 days, is permitted thanks to daily wine-pressing and pumpings of the must over grape skins. The temperatures of fermentation in this phase vary, from 15 to 22 degrees.
Refinement:	In barrels or in small oak wine casks for 36 months, the wine rests in the bottle for 12 months before the commercialization.
Analytical Parameters:	Alcoholic level: 16.5% Total acidity: 5.60 g/l PH 3.70 Net dry extract 35 g/l
Gastronomy:	It goes well with wild game, mixed grills, roasts and mature cheeses. We advise you to open the bottle one hour before the consumption. Service’s temperature: 20 °C.