

LA MAREGA AMARONE DELLA VALPOLICELLA CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

APPELATION	Controlled Designation of Origin Guaranteed
GRAPES	70% Corvina and Corvinone; 30% Rondinella, Oseleta and Dindarella
VINEYARDS	One of our best cru: La Marega vineyard, located in Fumane (Valpolicella Classica).
VINIFICATION	After a careful selection of the grapes during manual harvest, grapes are naturally dried for about 4 months. By the time grapes are ready to be pressed, they have lost 40% of their original weight.
AGEING	For about 30 months in Slavonian oak cask, followed by 6 months in the bottle for the final ageing process. If well maintained, the wine can be enjoyed for over 15 years
VINE TRAINING SYSTEM	Guyot and Pergola
VINEYARDS AGE	20 to 40 years
SERVING TEMPERATURE	18 °C
WINE PAIRING	Roasted and grilled meats, game, pasta with meat or heavy sauces, sandwiches with <i>porchetta</i> (pork meat) or pork belly, meatballs, beef tartare, aged cheeses
ALCOHOL CONTENT	15,5% vol.
BOTTLE SIZE	750 ml.
TASTING NOTES	The elegance of the fruit comes through, as does the chewy intensity of the drying process: leather, resin, prune, raisin and a little tobacco and licorice. Sleek and silky, offering black cherry coulis and dried cranberry fruit notes, with silky tannins and accents of star anise, dried rosemary and sage that linger on the juicy, long finish. The mouth feel is richly textured and bold.