



## Amarone della Valpolicella DOCG Riserva 2013

### Single vineyard

---



**Region.** Valpolicella, Verona, Veneto.



**Vineyards.** Tenuta di Missoj; 3.5 ha, altitude 200 m, south facing. Volcanic calcareous soil. Guyot-trained vineyards, with a density of 4,000 vines per hectare.



**Grapes.** Corvina 70%, Rondinella 20%, Croatina 10%. Harvesting and selection of the finest bunches by hand, in late September. Perfectly healthy grapes with polyphenolic maturation and high sugar content.



**Drying Process.** Raising for about 110 days from late September, with a natural weight loss of 35-40%. Meticulous inspection to ensure the grapes are whole and the bunch healthy in the drying room.



**Vinification.** Soft pressing of the dried grapes in December/January. Temperature-controlled fermentation and long, 30-day maceration.



**Ageing.** The wine is aged for 24 months in new Fleur de Quintessence oak barriques in medium/low-toasted Allier oak with a very fine grain; development of the wine in bottles for about 12 months.



**Tasting Notes.** Deep ruby red colour, with garnet overtones. An evolved bouquet, fragrant, spicy, with overtones of ripe fruit, cherry, and vanilla. Intense, soft and pervasive flavour.



**Analysis.** Alcohol 17% Vol; Total acidity 5,6 g/l; Sugar residue 4 g/l; non-reducing extract 36 g/l.



**Food Pairings.** Traditionally paired with game, grilled and braised meat and fully matured cheeses. Uncork one hour before serving at a temperature of 16-17°C.



**Bottle.** "Superbia" of 750 ml.

