

AMARONE DELLA VALPOLICELLA CLASSICO



REGION	Veneto
APPELLATION	Docg (Denomination of controlled and guaranteed origin)
GRAPES	Corvina/Corvinone, Rondinella and Molinara.
VINEYARDS	Hilly vineyards of Marano area (Valpolicella Classica). The soil is compact and red on Eocene limestone rich in calcium and iron. Terraced lands with dry stone walls (called "marogne").
HARVEST	Beginning of October by selective hand-harvesting. The grapes are directly laid down either on racks or mats, then kept drying for about 3 months with an average loss of 30% approx.
VINIFICATION	Traditional soft pressing in January, fermentation and long maceration on the skins with controlled temperature.
ANALYSIS	Alcohol 15,5% Total acidity 6 gr/lit Residual sugar 5/8 gr/lit Dry extract 30/34 gr/lit
CHARACTERISTICS	Deep garnet red colour. Ethereal, lightly spicy with sensation of almond, cherries and dry plumes. Warm, full-bodied and velvety after-taste.
MATURATION	Refining partly in Slavonia and Allier oak casks for about 30 months and partly in medium toasted barriques for about 18 months, plus 6 months in bottles (times may change depending on the year).
FOOD SUGGESTIONS	Traditionally combined with game or venison, grilled or braised meat, very old cheeses. To uncork three hours before serving, in large glass, to the temperature at 18/20°C.
VINTAGE	Full-body wine to be refining for long time in bottle.