

AMARONE DELLA VALPOLICELLA
CLASSICO GASO



REGION	Veneto
APPELLATION	Docg (Denomination of controlled and guaranteed origin)
GRAPES	Corvina/Corvinone, Rondinella and Molinara.
VINEYARDS	Hilly vineyards in Marano di Valpolicella, in the heart of the classic area, to about 400 mt of altitude. The soil is compact and red on Eocene limestone rich in calcium and iron. Terraced lands with dry stone walls (called "marogne") with a good solar exposure: essential components that confer to the wines of brand "Gasò" special bouquet and particular characteristics.
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 16% Total acidity 6 gr/l Sugar residual 6/7 gr/l Dry extract 33/35 gr/l
CHARACTERISTICS	Deep garnet red colour. Ethereal, lightly spicy with sensation of almond, cherries. Warm, full-bodied and velvety bitter after-taste.
MATURATION	Refining in Slavonia and Allier oak casks for about 36 months, plus 12 months in bottles (times may change depending on the year).
FOOD SUGGESTIONS	Dry wine suitable for main red meats courses, roasts and game. It is an ideal wine to be savoured "in meditation". Serve at 18/20°C in large cristal balloon glasses and uncork three hours before.
VINTAGE	Full-body wine to be refining for long time also in bottle.