



AMARONE
Amarone della Valpolicella Classico

DENOMINAZIONE DI ORIGINE CONTROLLATA

Classification: Amarone della Valpolicella Classico D.O.C.

Type of wine: dry red

First vintage produced: 1998

Production zone: the vineyards are in the five historic communes of the Valpolicella Classico zone: Sant'Ambrogio, San Pietro in Cariano, Marano, Fumane and Negrar, in the hills northwest of Verona

Type of soil: limestone mixed with clay; quite stony

Grapes: Corvina 55-65%, Rondinella 25-30%, Molinara, Rossignola and Negrara 10%

Training system: traditional Veronese Pergola

Yield per hectare: 10,000 kilos

Harvest period: end of September

Vinification: the grapes are pressed, with very low yields in terms of wine, after 120 days of traditional drying in special rooms (fruttaï), causing the sugars in the grapes to become more concentrated. The must ferments slowly for 18-20 days in contact with the skins at a controlled temperature of 22°-24°C

Maturation: in traditional large Slavonian oak casks for 36 months, prior to a further period of bottle-ageing

Number of bottles produced: 40.000

TASTING NOTE

Colour: deep garnet red

Nose: our Amarone displays typical fruity fragrances of cherries and wild berry preserve, together with elegant hints of sweet spices and dark chocolate

Flavour: a wine of great structure that is rich, rounded and velvety; it displays a highly appealing full, fruity style, intermingled with refined spicy sensations

Serving suggestions: ideal with roasts, game, braised meats and mature cheeses. In its zone of origin it accompanies the traditional Veronese selection of assorted boiled meats. It is also perfect for making the typical local risotto all'Amarone. It can even be paired, in a rather daring match, with raw or lightly seared red tuna

Note: one of Verona's finest wines, which may be drunk right away or left to age for several years

Alcohol: 15% vol