



Amarone della Valpolicella D.O.C.G.

Territory

Grape varieties Corvina, Rondinella, Molinara, Oseleta, Corvinone e Croatina
Vineyards in Valpantena between Poiano and Quinto in vicinity Figaretto.

Situated on a hillside with southern exposure, clay soil, strongly calcareous. The plants are Gujot with a density of 4500 vines per hectare and in part to pergola with 3000 vines per hectare.

Harvest by hand in wooden case in the third October decade.

Winemaking and aging

Winemaking is carried out after drying for 120 days in our fruttaiolo with a weight loss of 35%. The grapes are crushed by gravity into small stainless steel vats for 50 hl. Conduct daily pumping over and delestage throughout the duration of fermentation.

Temperature controlled at 20°C.

Ageing for 24 months in French oak barrels and 6 months in bottle

Tasting Notes

Deep ruby red color, looks nice with hints of ripe red fruit, hints of spice and leather, fullbodied, round, soft, very elegant and long finish.

Shown with main courses of venison, frayed and wonderful companion horse with cheese or dessert.

Serving temperature 16-18°C.

Alcohol content 16% Vol.