



# Amarone della Valpolicella DOCG



## Territory

Grapes Corvina, Corvinone, Rondinella  
Vineyards in Valpantena, Poiano, Quinto and Sezano area. Vineyards enjoy exposure to the south. Clay soil, strongly calcareous. Guyot training system with a density from 3300 to 6200 vines per hectare. To produce this wine we only use the so called “ears” of the bunch (upper external part).

## Winemaking and aging

Vinification It is carried out after 120 days withering in our “fruttaï” (dedicated drying rooms) with a weight loss of 35%. Fermentation takes place at a controlled temperature of 20 °C

This wine ages for 30 months in selected extra fine grained oak . Then it rests for six months in the bottle

## Tasting Notes

Dark ruby red color, comes with gentle notes of wild berries, hints of spices (cinnamon, black pepper). Full-bodied, warm and complex, soft and enveloping, elegant with very gentle tannins of rare elegance and with long persistence

Goes well with any robust meat dishes or aged cheeses. It is a great wine to enjoy by itself for the pure pleasure of focusing on its flavors

Alcohol 16% by Vol.

Serving temperature 16-18 °C

N.B.This wine is a unique expression of a territory and the men who cultivate it with great passion. To be faithful to the original idea of this unique and exceptional wine we produce it from a selection of the very best grapes and only from grapes we produce in our vineyards. All bottles are numbered.