

Pietro Dal Cero

Amarone della valpolicella DOCG

There was a time when the members of the Dal Cero family were from Verona.

Today, Igino, Gian Franco and Anna Maria have returned to the lands east of Verona, the birthplace of their father Pietro, to whom this bottle is dedicated, in order to retrace their history and savour once more the wind of those places. This they do with an emblem wine of Verona wine production in the world, the Amarone.

The ruby colour captivates with its tone and intensity. The fruit is exuberant with a very pleasurable sour cherry taste, merged with hints of chocolate and sweet spices. The subtlety enhances the floral component of the purple rose. Aromatic notes emerge with increasing conviction, along with hints of star anise and wild gooseberry.

The tertiary elements are subtle and leave the perception of pleasurable notes of arabica and mild tobacco. It finds its utmost expression at the table with seasoned cheeses, well-cooked meats, braised dishes and game.

Technical data

Vines used: Corvina, Corvinone, Rondinella, Croatina

Soil composition: limestone, white shingle and clay

Cultivation system: Simple Guyot

Planting density: 2.20 x 0.70

Yield per hectare: 60 hundredweight

Vinification type: withering in boxes for 4 months, maceration in steel with prolonged contact

Malolactic fermentation: carried out

Refinement and development: in barriques for 24 months, followed by 12 months in steel and 24 months in the bottle

Alcohol content: 17%

Total acidity: 7.50 g/L

Volatile acidity: 0.80 g/L

pH: 3.60

Dry extract: 40 g/L

