

A M A R O N E

della valpolicella docg



PRODUCTION AREA Mezzane and Tregnago. Organic vineyards

AGE OF VINEYARD planted in 2001

EXPOSURE Southeast

ALTITUDE 450m

SOIL TYPE Glacial

GRAPE VARIETY Corvina, Corvinone, Rondinella, Oseleta

PRUNNING SYSTEM Guyot

YIELD PER HECTARE 20 hl/Ha

HARVEST PERIOD Mid October

WINEMAKING TECHNIQUES first selection of grapes, dried in plateaux for 2 months. The grapes are destemmed, pressed and vinified with delestage followed by alcoholic and malolactic fermentation for 15 days in vertical stainless steel vats. 2 years aging in tonneaux and barriques and assembly for the last year in 20hl Allier oak casks. One year bottle aging before commercialization.

EXPRESSION

The wine has a ruby red color. The aromas are intense and complex. On the palate cherries, plums mixed with bitter cocoa and licorice, Flavoursome and smooth structure balanced with tannins and freshness thanks to the altitude of vineyard and the high chalk composition in the marl soil. Power combined with elegance, as suggested by the horse breed T.P.R on the label.

FOOD PAIRINGS

The wine pairs well with well-cooked meats especially if flavoured with spices and aromatic herbs and game. Ideal served with mature cheese and particularly with Parmigiano Reggiano.