

Capurso®  
VITA, VITI, VINI.



## AMARONE DELLA VALPOLICELLA DOCG

### *Production area*

Nesente di Valpantena - Verona - Italy

### *Terrain*

Alluvial, clayey, calcareous with a high gravel content

### *Cultivation system*

Guyot training system

### *Grapes varieties*

Corvina, Corvinone, Rondinella,  
Molinara e Croatina

### *Grape-picking*

Selection and manual picking of grapes at the end of September  
Then the grapes are put in small plastic box in dryer for 90/120 days

### *Vinification*

Pressing and destemming of grapes  
Cryo Maceration for 5 days - 7°/8°  
Fermentation temperature  
Maceration for 35/40 days with daily periodic pumping over and delastages.  
Racking and soft press  
Decantation in steel tanks for 35/40 days

### *Maturing*

In slavian oak barrels from 25 to 50 hectoliters for at least 36 months  
Natural malolactic fermentation  
Rest in bottle for at least 12 months

ALC : 16% Vol.

