

AMARONE DELLA VALPOLICELLA

CLASSICO DOCG



Blended grapes:

Corvina 50%
Corvinone 25%
Rondinella 15%
Other varieties (Oseleta,
Croatina) 10%

Yield:

80 q.li/ha

Soil:

Sand 20,6%
Silt 54,5%
Clay 24,9%

Training system:

Pergola

Vineyards:

Southwest exposure

Harvest:

By hand, mid'/end of
september and grapes
selection for drying of 90
days

Vinification:

30 days of maceration on
the skins

Aging:

40 months of aging in oak
barrels of 7,5 hl