

MORAR®

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Amarone della Valpolicella 2010. ORGANIC GRAPES

GRAPES

Corvina 75%, Corvinone 25%

VINEYARDS

The grapes were grown in the estate's own vineyards, near the city of Verona. The average density of these vineyards is between 3000 and 5000 vines/ha.

YIELD PER HECTARE

7 tonnes (from 3000 to 5000 vines per ha depending on age and on growing system).

GRAPEVINE TRELLISING SYSTEM

Guyot

HARVEST DATE

The grapes for the Amarone were hand picked from the 24th of September until October 2nd. The selection method is laborious as only the best part of each bunch is being picked.

VINIFICATION

After the grapes were picked they were dried for 90 days. Alcoholic fermentation took place in temperature controlled tronconic stainless steel tanks with daily pigeage. The wine remained on the skins for a total of 40 days and went through malolactic fermentation in stainless steel.

ELEVAGE

After Fermentation the wine was racked off the skins and the gross lees into large oak casks of 30 hectolitre in which it was aged for 33 months. After bottling the wine underwent an additional 12 months of ageing in the estate's cellars.

ORGANOLEPTIC CHARACTERISTIC

Beautiful, bright ruby colour, with hint of garnet. Perfumed and elegant, with red cherry with a touch of sweet vanilla. Great freshness and succulence on the palate, with lovely tannic grip and a long red fruit and spice finish. Ready now and deserves extended cellaring.

ANALYTICAL DATA

Alcohol content: 16,50%

Total acidity: 5,41 g/l

Sugars: 1,70 g/l

SERVING SUGGESTIONS

Red meat, aged cheeses and game.



Azienda Agricola  Valentina Cubi

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