



Amarone della Valpolicella DOCG Riserva 2013

Single vineyard



Region. Valpolicella, Verona, Veneto.



Vineyards. Tenuta di Missoj; 3.5 ha, altitude 200 m, south facing. Volcanic calcareous soil. Guyot-trained vineyards, with a density of 4,000 vines per hectare.



Grapes. Corvina 70%, Rondinella 20%, Croatina 10%. Harvesting and selection of the finest bunches by hand, in late September. Perfectly healthy grapes with polyphenolic maturation and high sugar content.



Drying Process. Raising for about 110 days from late September, with a natural weight loss of 35-40%. Meticulous inspection to ensure the grapes are whole and the bunch healthy in the drying room.



Vinification. Soft pressing of the dried grapes in December/January. Temperature-controlled fermentation and long, 30-day maceration.



Ageing. The wine is aged for 24 months in new Fleur de Quintessence oak barriques in medium/low-toasted Allier oak with a very fine grain; development of the wine in bottles for about 12 months.



Tasting Notes. Deep ruby red colour, with garnet overtones. An evolved bouquet, fragrant, spicy, with overtones of ripe fruit, cherry, and vanilla. Intense, soft and pervasive flavour.



Analysis. Alcohol 17% Vol; Total acidity 5,6 g/l; Sugar residue 4 g/l; non-reducing extract 36 g/l.



Food Pairings. Traditionally paired with game, grilled and braised meat and fully matured cheeses. Uncork one hour before serving at a temperature of 16-17°C.



Bottle. "Superbia" of 750 ml.

