



AMARONE

DELLA VALPOLICELLA DOCG CLASSICO



ORGANOLEPTIC DESCRIPTION

Color: deep ruby red.

Bouquet: complex, harmonious, elegant, with notes of dried fruit, jam, underbrush, walnut husk and leather.

Taste: balanced, rich, delicate, austere and long-lasting.

VINIFICATION

Drying: 3 months in "fruttaio" (grape-drying room).

Fermentation: spontaneous, with indigenous yeasts, in steel tanks for 25 days, in winter.

Aging: 30 months in Slavonian oak barrels.

Bottle aging: 6 months.

SERVING SUGGESTIONS

Food: savory red meats, game and long-aged cheeses.

Without food: "meditation" wine.

GRAPE VARIETIES:

65% Corvina

20% Rondinella

5% Molinara

10% Croatina

PRODUCT ANALYSIS:

Alcohol content: 15,00% vol

Total acidity: 5,80 gr/lt

Net dry extract: 31,00 gr/lt

YIELD PER HECTARE:

24 hl/ha

HARVEST:

manual

