



AMARONE DELLA VALPOLICELLA DOCG CLASSICO TENUTE SALVATERRA

Designation: Amarone Classico della Valpolicella DOCG

Vine varieties: Corvina, Corvinone, Rondinella and other varieties of the territory

THE TERRITORY:

Geographical location: Valpolicella

Vineyard training system: guyot

Vineyard management: sustainable agriculture and great attention to natural cycles

VINIFICATION:

Harvest: mid-October

Drying: natural drying for 3/4 months

Vinification: soft crushing of destemmed grapes

Fermentation: at a controlled temperature

Fermentation time: about 30 days

AGEING:

- in wood
- in steel

ANALYTICAL DATA:

- Alcohol content 16 °
- Residual sugars 5 gr / lt
- Dry extract 40 gr / lt

TASTING NOTES:

The Amarone della Valpolicella Classico is "the essence of the territory" a decidedly structured but also freshness at the same time. It is a product with great personality that manages to communicate its elegance during the tasting. You can perceive an intense and persistent perfume of cherries, cocoa, tobacco and black pepper.

On the palate it is complex and deep, elegant and robust at the same time, harmonious and with an excellent tannin.

