

AMARONE DELLA VALPOLICELLA



DENOMINATION: Amarone della Valpolicella DOCG

GRAPE VARIETY: 45% Corvina, 15% Rondinella, 40% Corvinone

AREA OF PRODUCTION: a selection of the best grapes from Ca' Rugate's own vineyards in the hills around Montecchia di Crosara.

SOIL: gravel and limestone.

HARVEST: hand picked during the last two weeks of September, and laid flat in small wooden boxes containing an average of just six kilograms. This allows good air flow during the crucial drying process.

WINE MAKING PROCESS: the grapes are allowed to dry gently in well-ventilated rooms for around 4-5 months, concentrating their flavours, sweetness and colour. In winter, the grapes are crushed, fermentation starts with natural yeast and then the must is filled into 500l oak casks to finish fermenting. The wine matures in wood for 25-30 months before bottling.

YIELD: 90 q.li/Ha

PRODUCTION: 30.000 bottles

ORGANOLEPTIC ASPECTS: intense garnet red in colour. Concentrated aromas of ripe blueberries, blackberries and cherries are enhanced with a hint of spicy oak. The palate is rich, full bodied and complex; beautifully balanced and lingering.

FOOD PAIRING: traditionally served to accompany game, char-grilled meats and mature cheese. This is a great wine for special occasions and sharing with friends at the end of a meal.

Alcohol: 15% circa

Suggested initial serving temperature: 17°C

BOTTLE SIZES:

375 ml - 750 ml - 1500 ml - 3000 ml - 5000 ml - 9000 ml
12000 ml - 27000 ml


CA' RUGATE
— VITICOLTORI —
IN SOAVE E VALPOLICELLA