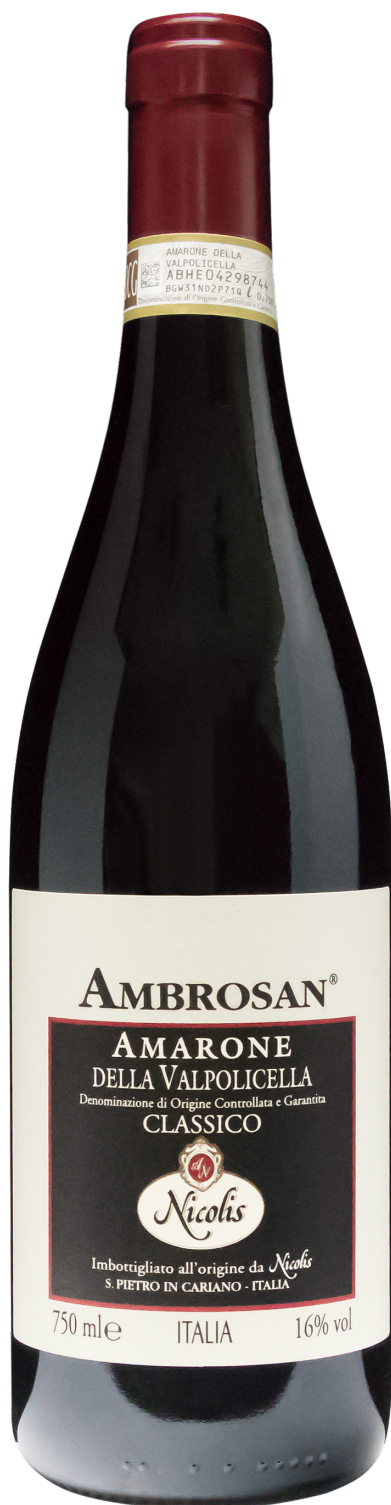




" AMBROSAN "

AMARONE DELLA VALPOLICELLA DOCG CLASSICO



ORGANOLEPTIC DESCRIPTION

Color: intense garnet red.

Bouquet: rich and outstanding, with notes of dried flowers and fruits, balsamic herbs, cloves, tobacco, cocoa and leather.

Taste: full-bodied, structured, soft, long-lasting and with a "three-dimensional" taste progression.

VINIFICATION

Drying: 4 months in "fruttaio" (grape-drying room).

Fermentation: spontaneous, with indigenous yeasts, in steel tanks for 30 days, in winter.

Aging: 30 months, part in Slavonian oak barrels and part in barrique.

Bottle aging: 8 months.

SERVING SUGGESTIONS

Food: savory red meats, game and aged spicy cheeses.

Without food: "meditation" wine.

GRAPE VARIETIES:

70% Corvina

20% Rondinella

10% Croatina

PRODUCT ANALYSIS:

Alcohol content: 16,00% vol

Total acidity: 5,80 gr/lt

Net dry extract: 32,00 gr/lt

YIELD PER HECTARE:

22 hl/ha

HARVEST:

manual

