



AMARONE CLASSICO RISERVA "CAVE DI PRUN" TENUTE SALVATERRA

Designation: **Amarone classico riserva cave di prun**
Vine varieties: **Corvina, Corvinone, Rondinella and other varieties**

THE TERRITORY:

Geographical location: Valpolicella

Vineyard training system: guyot

Vineyard management: sustainable agriculture and great attention to natural cycles

VINIFICATION:

Harvest: mid/late 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 15.5°
- Residual Sugar 4 g/l
- Dry extract 41 g/l

TASTING NOTES:

It is a product with a great personality and structure, in tasting has its peculiarities in elegance more than potency. It has an intense garnet color, the nose is complex and opens with a note of cherries and dried flowers and then begins with an intricate spiciness of black pepper, licorice root and a hint of nutmeg. On the palate it is complex and deep, it amazes its impressive freshness given its maturity.

