



Michele & FIGLI
CASTELLANI
Produzione Vini Classici

AMARONE DELLA VALPOLICELLA CLASSICO DOCG "I CASTEI"



Grape varieties:

Corvina Veronese and Corvinone 70%, Rondinella 25%, Molinara 5%.

Production area:

Valpolicella Classica, Marano di Valpolicella valley, clay and limestone soil.

Production process:

During the harvest the grapes are carefully selected by a qualified team of people and carried in boxes. The grapes are dried for about 3-4 months in our drying rooms. Depending on the vintage, from the end of January to the end of February crushing and destemming. Fermentation takes place in small casks, max 5000 litres. The temperature is raised to 10° C, then it stays at around 15° C. Very long maceration, over 40 days with 2 weekly pumping over. After two decanting, when the wine is clean (may/June) it's poured in wood: new French barriques and of second, third year and Slavonian oak barrels of 5000 and 3000 litres for some years. Bottle fining for about one year.

Alcohol:

16% Vol

Color:

Intense garnet red.

Bouquet:

Sour black cherry and plum jam with some spices notes of pepper and tobacco.

Flavor:

Smooth and full bodied, well balanced with pleasant softness and very fine tannins

Suggested dishes:

It's ideal with roasts, game, grilled meat and seasoned cheeses.

Service temperature:

18° C

Bottle:

750 ml