










Cajo' Amarone della Valpolicella DOCG

Main characteristics

 0,75 liters.	 Red dry wine.
 Corvina 55%, Corvinone 30%, Rondinella 10%, Oseleta 5%	 100 days.
 12 months in American oak.	 16,0%.
 2,2 kg of fresh grapes in each bottle.	

Short description

Signature red dry wine produced from dried grapes with the fermentation in the patented tank Fermentino Ca'Botta® for an extra potent body.

Features

Dense and very concentrated wine, with a very deep red, almost black color. The olfactory note starts with powerful and incredibly long tones of blackberry and cherries, topped with green pepper, dark chocolate, thyme, rosemary, meadow flowers, some honey- herbs and honey, with a smoke finish. The taste is as dense and rich as the bouquet, with the bitter notes of almond liqueur in the finish. This is a perfectly balanced and very memorable wine.

Food pairing

TENUTA CAJO' Amarone Della Valpolicella DOC is ready to drink immediately after opening, but for the best enjoyment it requires at least 40 minutes of decantation.

Awards

Vintage 2014:

Decanter Asia Wine Awards 2019 - 90/100 (Silver award).

Luca Maroni (Italy) - 96/100.

The WineHunter 2019 (Italy) - Award ROSSO from 88 to 89.99 points out of 100.

Technical details

Made from a selection of the best grapes collected strictly by hand, with careful quality control. Grapes are harvested from end of September until mid-October. The collected grapes are carefully placed into the net boxes, and dried with fresh air from the outside, ventilated with high altitude mountain air.

Yielded grapes, that have 50% of their mass, are pressed in January. As a result, each bottle has 2,2 kg of fresh grapes.

Vinification: Maceration and fermentation are done in the stainless steel tanks Fermentino Ca'Botta® using a patented method. The duration of the maceration is 10 days at a temperature below 8°C, fermentation is done for 30 days at a temperature below 20°C. After the fermentation, the wine is aged in oak barriques, made from American oak for 12 months. Then the wine rests in stainless tank for 12 months, and another 12 months after bottling.