










Pian di Mezzo Amarone della Valpolicella DOCG Riserva

Main characteristics

 0,75 liters.	 Red dry wine.
 Corvina 55%, Corvinone 30%, Rondinella 10%, Oseleta 5%	 110 days.
 24 months in French oak.	 17%.
 3 kg of fresh grapes in each bottle.	

Short description

Signature red dry wine of limited production produced from dried grapes with the fermentation in the patented tank Fermentino Ca'Botta® for an extra potent body, with extra long aging in barriques, made from French oak. The best Amarone della Valpolicella DOCG offered by Tenute Ca'Botta.

Features

Pian di Mezzo Amarone della Valpolicella DOCG Riserva is dense and very concentrated. It has a very dark, almost black, deep red color with slight brick tones. The aroma is rich with hints of chocolate, blackberry, and cherry, infused with spices, green pepper, leather, smoke tones, and nuts. The taste is equally intense and rich, it is a bouquet, created from notes of dark chocolate and blackberries. The aftertaste is very pleasant with tones of black cherries and almonds. This is a perfectly balanced and unique wine.

Food pairing

Pian di Mezzo Amarone della Valpolicella DOCG Riserva goes perfectly with a delicious steak or a venison dish. It also goes well with aged cheeses or on its own. A true wine for meditation that fills both: mind and body.

Awards

Vintage 2012:

Decanter Asia Wine Awards 2019 - 91/100 (Silver award)

Luca Maroni (Italy) - 94/100

The WineHunter 2019 - 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 the 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 40% of their mass, are pressed in January. As a result, each bottle has 3 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 15 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 for 24 months. Then the wine rests in stainless tank for 12 months, and another 12 months after bottling.