

# TENUTA CASALETTI IN VAL D'ILLASI

## Amarone della Valpolicella DOCG



### GRAPES:

Corvina, Corvinone, Rondinella and Oseleta

### AREA OF PRODUCTION:

The hills of the Illasi Valley, on tuffaceous and alluvial soils with stratified calcareous marine rocks. The vineyards are south-west facing and at an altitude of up to 200 metres above sea level.

### TRAINING SYSTEMS:

Pergola (3000 vines per hectare) and Guyot (4500 vines per hectare)

### YIELD PER HECTARE:

Around 10,000 kg of grapes (6500 litres of wine), with summer pruning if necessary.

### HARVEST PERIOD:

The most loosely-packed bunches of grapes are hand-picked towards the end of September by skilled workers and put into crates, which are then placed in the "fruttaio", the perfect location for the drying process.

The grapes set aside for drying account for between 25% and 50% of total production, depending on the vintage.

### WINEMAKING:

Vinification is carried out between January and the end of February (depending on the vintage) using roller crushers, with partial destemming of the grapes. Fermentation takes place in small vats containing no more than 3000 litres each. The temperature, raised initially to 10°C, stabilizes at 15°C till the end of the process.

Maceration lasts for over 40 days, with pumping over twice a week.

Towards May or June, after the wine has been racked twice, about 20% of the clear wine is transferred into small new oak barrels and the rest into 2000-litre oak casks, where it ages for some years.

The wine remains in the bottle for over 8 months before being released.

### SERVING SUGGESTIONS:

It can be matched with robust main courses: with meat, game and very mature and strongly-flavoured cheeses.

It can also be sipped slowly in convivial company during pleasant after-dinner conversations.

Serve at room temperature, in large crystal balloon glasses.

### SOME ANALYTICAL DATA:

Alcohol	15.35
Sugar	6.5 g/l
Total acidity	5.65
pH	3.54
free and total SO <sub>2</sub>	26 – 78

### NUTRITIONAL DATA per 100 ml

Calories = 88.73

Protein	g%ml	0.1
Carbohydrate	g%ml	0.8
Fat	g%ml	0
Alcohol	g%ml	11.92
Dietary fibre	g%ml	0
Saturated fatty acids	g%ml	0
Salt	g%ml	0
Cholesterol	mg/%g	0