

AMARONE DELLA VALPOLICELLA DOCG "A"

GRAPES:

Corvina Veronese, Corvinone, Rondinella, Spigamonte and Cabernet

COLOUR: Intense ruby red, tinged with garnet.

BOUQUET: Sour cherries and plums preserved in alcohol, cooked raspberries, liquorice and new-mown grass. Ginger is discernible among firm spicy notes, and ageing in second-hand wooden barrels gives a slight scent of leather.

TASTE: Full, rich, agreeably tannic, very persistent, velvety, well-balanced.

AREA OF PRODUCTION: The hills of the Illasi Valley, on tuffaceous and alluvial soils which 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 11,000 kg of grapes (4400 litres of wine), with summer pruning if necessary.

HARVEST PERIOD:

The grapes for drying are hand-picked and selected; they account for 25% to 50% of the total production, depending on the vintage.

Towards the end of September skilled workers pick the grapes by hand and put them into small crates, which are then placed in the "fruttaio", the perfect location for the drying process.

WINEMAKING:

Vinification is carried out between December and the end of January (depending on the vintage) using roller crushers. 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 more than 30 days, with pumping over twice a week.

After two rackings the clear wine is transferred into 2000-litre oak casks, where it ages for several years.

The wine remains in bottle for over 8 months before release.

SERVING SUGGESTIONS:

It can be matched with robust main courses: with meat, game and very mature and sharp cheeses. It can also be sipped slowly in convivial company during pleasant after-dinner conversations.

Serve at room temperature, in large crystal balloon glasses.

We recommend decanting the wine before serving

SOME ANALYTICAL DATA:

Alcohol	14.90
Sugar	6.5 g/l
Total acidity	5.65
pH	3.54
Free and total SO ₂	26 - 78

