

AMARONE DELLA VALPOLICELLA DOC RISERVA “1888”

GRAPES:

Corvina, Corvinone, Rondinella, Oseleta and Croatina

AREA OF PRODUCTION:

The hills of the Illasi Valley, on tuffaceous and alluvial soils overlying stratified calcareous marine rocks. The vineyards have a south-westerly exposure and lie at an altitude of approximately 250 metres above sea level.

YIELD PER HECTARE:

The quality of this special wine stems from the vineyard. The yield is low both in terms of grapes (around 7000 kg per hectare) and of wine (less than 30% of normal, about 2000 litres per hectare).

HARVEST PERIOD:

The hand-picked grapes account for 5% to 10% of total production, depending on the vintage. The harvest begins towards the end of September, and is carried out by trained pickers. The most loosely-packed bunches are selected and placed in small crates that are then carefully transported to the fruit loft where optimum drying conditions are present.

WINEMAKING:

Vinification is carried out sometime between the end of December and the end of February (depending on the vintage), using roller crushers and with partial destemming. The fermentation takes place in 2600-litre vats; the temperature, raised initially to 10 °C, stabilizes at around 15 °C till the end of the process.

The maceration is very long: it lasts over 40 days, with 1 *délestage* (aeration of the fermenting juice followed by re-soaking of the solid matter) every other day.

In June or July, after 2 rackings, the clear wine is transferred into 225 - or at most 500-litre oak barrels (20% of which are new). After one year an analytical and sensory examination determines whether or not the wine can become “Riserva” according to our strict quality standards. The wine remains in barrel for a few more years and subsequently in stainless steel tanks for six months for the final *assemblage*.

It then matures in bottle for at least one year.

SERVING SUGGESTIONS

Ideal with hearty meat and game dishes, as well as very mature and strongly-flavoured cheeses, accompanied with “mostarda” (Italian chutney) if you wish.

This ‘Riserva’ releases all of its power, with great elegance and perfect balance, when sipped in convivial company, during or after a meal, stimulating pleasant conversation or aiding quiet reflection. Always serve it in large crystal glasses.

SOME ANALYTICAL DATA:

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|--------------------------------|-------------|
| Alcohol | 16.15 |
| Sugars | 8.7 g/litre |
| Total acidity | 5.90 |
| PH | 3.50 |
| Free and total SO ₂ | 26 - 78 |
| Net extract | 36.88 |

