



Amarone della Valpolicella Classico DOCG



Production area: Hilly area of Valpolicella Classical at an altitude of 150-200 m.s.l.m.

Ground:

Calcareous soil rich in texture and well drained.

Vineyards:

The varieties are Corvina Veronese and Corvinone to 80%, and 20% Rondinella. The training system used is the Veronese Pergola. The number of plants per hectare is about 4000 plants per hectare.

Technology adopted:

Manual selection harvesting of the best bunches (early October) which are placed to dry in small crates (4-5 Kg) for a period of 3-4 months. In these 3-4 months there is a grape weight loss equal to 40-45% of the weight. Then in January red winemaking takes place. Fermentation-maceration around 30-40 days in stainless steel tanks. This is followed by aging in oak barrels of 500 liters (barrels) for a period of 24-28 months and in bottle for about 12 months before being put on the market.

Chemical characteristics:

Actual alcohol: % vol. 16.00 ± 0.50

Sugars: g / l 8.00 ± 2.0

Total acidity g / l 5.80 ± 0.50

Organoleptic characteristics:

Color: intense ruby red with garnet lot.

Bouquet: intense with notes of dried fruit with hints of plum, cherry and cherry.

Evident notes of licorice and pepper.

Taste: full-bodied, round, warm with soft tannins and elegant.

Information about the nutritional value:

1 g of alcohol: 8 Kcal.

1 l of dry wine: 600Kcal. 1 g of sugar: 4 Kcal.

Serving suggestions:

Excellent with game, game, braised meats, mature cheese and sweet and sour dishes. Also excellent at the end in front of a fireplace meal. It is advisable to uncork at least 1 hour before serving.

Temp. Service: 18-20 ° C. Storage: In cool place, away from light and heat sources.

Type of packaging and marketing methods: Capacity of 750 ml glass bottles stoppered with cork stopper in wooden cases of 6 bottles horizontally or bottles of 1500 or 3000 ml glass in wooden crates 1 bottle.

