



Amarone della Valpolicella DOCG

Production area: Hilly area of Valpolicella Classical

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 and in bottle for about 6 months before being put on the market.

Chemical characteristics:

Actual alcohol: % vol. 15.00 ± 0.50

Sugars: g / l 8.00 ± 2.0

Total acidity g / l 5.80 ± 0.50

Organoleptic characteristics:

Color: transparent garnet red, well compact and consistent.

Bouquet: intense with notes of blackberries and plums in spirit, dried violet and rose, then progressively balsamic note of nocino and liquorice liqueur.

Finally, there are toasted perceptions of vanilla, cinnamon, mentholated cocoa and pepper.

Taste: soft and balanced, tannins are presents but smooth.

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 fillet steak, braised meats, mature cheese. It is advisable to uncork at least half hour before serving.

Temp. Service: $18-20^{\circ} \text{C}$.

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 cardboard boxes.

