



GIUSTI WINE



AMARONE DELLA VALPOLICELLA CLASSICO DOCG - 2018

Grape variety: Corvina, Corvinone and Rondinella

Area: hilly Valpolicella Classica at an altitude of 150-200 m.a.s.l.

Soil: calcareous soil rich in skeleton and well drained.

Training system: pergola veronese

Density: about 4,000 plants per hectare

Vinification: manual harvesting and selection 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 our fruit lofts. During these 3-4 months there is a 40-45% drop in grape weight. This is then followed in January by red vinification. Duration of fermentation-maceration about 30-40 days in stainless steel tanks.

Aging: in 500 and 4000-liter oak barrels (tonneaux) for a period of 24-28 months and bottle aging of about 12 months before release.

Actual alcohol: % vol 16.50 ± 0.50

Sugars: g/l 9.00 ± 2.0

Total acidity: g/l 5.80 ± 0.50

Sensory Profile

The color is deep ruby red tending to garnet.

The bouquet is intense with notes of dried fruit and plum, morello cherry and cherry. Clear notes of licorice and pepper.

In the mouth it is very full-bodied, round, warm with soft and elegant tannins.

Pairings: Excellent with game, venison, braised meats, very mature cheeses and sweet and sour dishes. Also excellent at the end of a meal in front of a fireplace. We recommend uncorking at least an hour before serving.

Serving temperature: 17 - 19 ° C

Notes

A wine celebrated around the world, winning major awards with each vintage

Awards



Gold medal - SAKURA
Japan Women's Wine Awards



95 Pt.
Best Italian Wines - Luca Maroni

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