



GIUSTI WINE

AMARONE DELLA VALPOLICELLA DOCG

In the Valpolicella area, we harvest Corvina, Corvinone and Rondinella grapes that we dry according to tradition, resulting in a wine that recall of the history of one of Italy's most famous wine regions in the world.



Grape variety: Corvina, Corvinone and Rondinella

Area: Valpolicella hills at an altitude of 200 m.a.s.l.

Soil: Calcareous soil rich in gravel 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 4000 and 500-liter oak barrels (tonneaux) for a period of 24-28 months and bottle aging of about 6 months before release.

Actual alcohol: % vol 15.00 ± 0.50

Sugars: g/l 8.00 ± 1.0

Total acidity: g/l 5.80 ± 0.50

Sensory Profile

The color is transparent garnet red, well compact and consistent.

The aroma is intense with notes of blackberries and plums in spirit, violets and wilted roses, in progression then balsamic notes of nocino and licorice liqueur. Finally, there are toasted perceptions of vanilla, cinnamon, mentholated cocoa and pepper. In the mouth it is soft and balanced, the tannin present but smooth.

Pairings: Wine to accompany venison fillet in reduction with blueberry compote, jugged hare and Monte Veronese cheese

Serving temperature: 17 - 19°C

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