



Amarone della Valpolicella DOCG

Production area: Hilly area of Valpolicella 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 and 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 big oak barrel 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. 15.50 ± 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

