

# Amarone della Valpolicella

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
CLASSICO

The production process of this unique wine has no peer anywhere in the world. It is created in limited quantities, using a handcrafted production method that has remained unchanged for decades and distinguished by particularly severe grape selection. It is during the phase of maturation and ageing that Amarone acquires its celebrated bouquet and taste, as distinctive as its native terroir.

[ **TYPE OF WINE** ] Dry D.O.C.G. red.

[ **GRAPE VARIETIES** ] Corvina 65%, Rondinella 25%, Corvinone 10%.

[ **PRODUCTION AREA** ] San Pietro in Cariano and Pedemonte di Valpolicella on very varied soils, mainly limestone, with lots of rocks. The training system is Trentino-type pergola with, on average, 35-years-old vines. Yield: 3300 kg/ha.

[ **PRODUCTION PROCESS** ] The ripest bunches with the best exposure to sunlight are picked by hand between the end of September and the beginning of October. They are then laid out carefully in shallow crates, which are left in the drying lofts for 120 days. During this phase, the grapes lose around 40% of their moisture and their sugars become considerably more concentrated. Following a further selection of the healthiest bunches, the grapes are then pressed. The fermentation, which is very slow because of the low temperatures at which it takes place, lasts around 40 days. The wine begins its maturation for 24 months in barriques and Slavonian oak ca-

isks and kept for at least a further 6 months before being released.

[ **TASTING NOTES** ] It displays an intense ruby red colour and, on the nose, sweet fruity notes – redcurrants, blueberries and cherries – as well as a characteristic hint of vanilla from the oak. It is particularly majestic on the palate: its soft, warming sensations are counterpointed by good acidity and excellent tannins that give gratifying balance. This is an elegant wine with an enviable and noteworthy structure. Alcoholic content 15%.

[ **SERVING SUGGESTIONS** ] A wine that can be enjoyed on its own, but also perfect with grilled red meats, goulash, game or mature cheeses. It is also ideal with spicy or sweet-and-sour Asian dishes. Serve at 18°C (64°F), opening the bottle two hours beforehand.

