

Campo Inferi

AMARONE DELLA VALPOLICELLA
DOCG CLASSICO **RISERVA**

The Riserva Campo Inferi is a **feminine** expression of Amarone. Its somewhat forbidding name describes the efforts required to reach this step and almost inaccessible vineyard, as well as the determination necessary to tame and cultivate it. Here, 40-years-old vines create a magnificently sumptuous synthesis of all their aromas. Its spirit is that of one who loves even when fatigued.

[**TYPE OF WINE**] Dry D.O.C.G. red, produced only in the finest vintages.

[**GRAPE VARIETIES**] Corvina 70%, Rondinella 25%, Corvinone 5%, double selection.

[**PRODUCTION AREA**] This special selection of grapes takes its name from our vineyard located in San Pietro in Cariano, on red clay and limestone; glacial origin. The training system is Guyot with, on average, 40-years-old vines. Yield: 1500 kg/ha.

[**PRODUCTION PROCESS**] Just the healthiest grapes from the Campo Inferi vineyard are selected and picked by hand at the beginning of October. They are then laid out in shallow crates and placed in the drying lofts to do the drying process. After 120 days and a further strict selection, the grape loses around 40% of its initial weight. Fermentation, which takes place very slowly because of the low temperatures, lasts around 40 days. The wine thus obtained then begins its process of maturation in 18 hl oak casks for 48 months. At the end of

this period the Amarone Riserva “Campo Inferi” is bottled and left to rest for 12 months prior to being released onto the market.

[**TASTING NOTES**] It reveals a deep ruby colour with a faintly amber rim. In its sophisticated and elegantly refined bouquet, one finds notes of sweet cocoa and roasted coffee beans. Its flavor is warm and mouth-filling, and evokes melted chocolate, cherries preserved in brandy, plums and redcurrants. It is full-bodied, velvety and almost chewy. The after-taste is satisfying, sumptuous and persistent. Alcoholic content 16,5%.

[**SERVING SUGGESTIONS**] Enjoy it on its own or as an ideal accompaniment for main courses of grilled, braised or stewed red meats. It is also delicious with game, guinea fowl with truffles, or with mature cheeses such as Gruyere. Serve at 18°C (64°F), opening the bottle two hours beforehand.



750 ml

