

Campo del Titari

AMARONE DELLA VALPOLICELLA
DOCG CLASSICO **RISERVA**

Majestic and exuberant, this superb Amarone Riserva has been inspired by the family historical stallion, a combination of grace and aggressive power. Campo del Titari is produced only in the very best vintages and is born from the specific qualities of the production techniques of the Brunelli family. Made in limited quantities (4000 bottles), it is created especially for the bold: those who are capable of recognizing the strong emotions that inspired it.

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

[**GRAPE VARIETIES**] Corvina e Corvinone 75%, Rondinella 15%, Oseleta 10%, double selection.

[**PRODUCTION AREA**] This special selection of grapes takes its name from our vineyard located in San Pietro in Cariano, on a soil of mainly limestone over glacial drift, with lots of rocks. Altitude 450 meters above sea level. The South-South East exposition guarantees an ideal natural ventilation. The training system is Trentino-type pergola with, on average, 40-45-years-old vines. Yield: 1500 kg/ha.

[**PRODUCTION PROCESS**] Just the healthiest bunches are selected and picked by hand and then they are laid out in shallow crates and placed in the drying lofts for the drying process. After 120 days and a further strict selection, the grape loses around 40% of their initial weight. The fermentation takes place very slowly because of the low tempe-

ratures and it lasts around 40 days. The wine thus obtained begins its process of maturation in Allier oak **barriques** for 48 months. At the end of this period, the Riserva is bottled and left to rest for 12 months prior to being released.

[**TASTING NOTES**] It displays a deep, rich, opaque ruby colour. Its intense and charming bouquet reveals notes of cherries, raspberries and recurrants, mingling with hints of vanilla, **cocoa beans and sweet aromatic tobacco**. On the palate, it unleashes a powerful and robust structure, accompanied by an elegant acidity. The finish is very long and echoes the sensations one perceived on the nose. Alcohol content 16,5%.

[**SERVING SUGGESTIONS**] An excellent wine for enjoying on its own or as an ideal accompaniment for grilled or stewed red meats, steak with green peppercorns, game or mature cheeses. Serve at 18°C (64°F), opening the bottle two hours beforehand.



750 1500 6000 ml