



## AMARONE® DELLA VALPOLICELLA DOC CLASSICO

### Description

Deep dark ruby red which gradually turns into garnet. Powerful and aristocratic nose made of ripe fruit, jam, sensations of cocoa, walnut, tobacco and leather.

Elegant and powerful wine with a distinct spicy bouquet, with utterly distinctive flavours; it shows an impressive balance between volume and smoothness, warmth and crispness, austerity and richness. Endless long lasting.

### Vineyards

Located on family property in the hills of the Valpolicella Classica area.

### Vinification

After the grapes are selected and harvested, they are placed in small cases and placed in special dry, well aired rooms. In this way, the grapes dry naturally and gain an extraordinarily high concentration of sugars, glycerine, and other aromas. After 3 months, the semi-dried grapes are softly pressed. Due to the low temperature, the process of fermentation is long and slow. Maceration too takes over a month. The wine is then aged in medium-sized Slavonian oak casks, where it continues to ferment and where it remains for about 30 month. Bottle ageing at least 8 month before release.

### Serving suggestions

It goes well with game, roast meat, and hearty, flavourful aged cheese. Without food it is an extraordinary "meditation wine". The bottle should be opened at least one hour before serving. It should be served in large balloon glasses that favour good oxygenation.

### Analysis of bottle product

alcohol content	15 %	vol
total acidity	5,80	gr/lt
dry residue	30,00	gr/lt

### Yield per hectar

24 hl/ha

### Grape varieties

Corvina 65% - Rondinella 20% - Molinara 5% Croatina 10%

### Harvest

manually - mid of October

