



## “AMBROSAN®” AMARONE® DELLA VALPOLICELLA DOC CLASSICO

### Description

This is the Nicolis standard-bearer. It is a princely wine, full bodied, elegant and vigorous. Its color is an intense garnet red. On the palate, it is dry and generous, powerful and yet delicate. Its complex fragrances suggest blossoms and well-ripened fruit, with insistent nuances of autumn leaves and leather. This wine has a “three-dimensional” tasting progression, where the management of the alcohol content in harmony with the important structure and aromatic richness agree in a sense of elegant power.

### Vineyards

Located in the family-owned, gently sloping vineyard called “Ambrosan”, in San Pietro in Cariano, in south-west position.

### Vinification

After the grapes are selected and harvested, they are placed in small cases and placed in large, dry, well aired rooms. In this way, the grapes dry naturally and gain an extraordinarily high concentration of sugars, glycerin, and aromas. After 3 months, the semi-dried grapes are softly pressed. Due to the low temperature, fermentation is long and slow. Maceration takes over a month. The wine is then aged partially in medium-sized Slavonian oak casks and partially in small oak barriques. Bottle ageing for at least 8 month before release. The production is limited.

### Serving suggestions

Like the Amarone® Classico, the “cru” “Ambrosan” goes well with game, spicy cheese and roast meat. Without food, it is an extraordinary “meditation wine”. The wine should be opened at least one hour before serving. It should be served in large balloon glasses.

### Analysis of bottle product

alcohol content	16 %	vol
total acidity	5,80	gr/lt
dry residue	32,00	gr/lt

### Yield per hectar

22 hl/ha

### Grape varieties

Corvina 70% - Rondinella 20% - Croatina 10%

### Harvest

manually - mid of October

