

Amarone de Valpolicella, DOCG

Valpolicella, Italy

Wine Details

The grapes are harvested by hand in mid-September and laid down to dry in the drying loft for about 3 months where the bunches lose about 25-30% of their weight and substances in the grapes become concentrated. After pressing, alcoholic fermentation in steel vats begins, for around 25-30 days at a controlled temperature. Continuous punching down is carried out to encourage extraction of color and tannin. When finished, the wine is transferred to French oak barrels where the malolactic fermentation takes place that gives softness to the wine. After about 18-20 months of ageing, the wine is bottled and aged for a further four months.

Vineyards / Region

Hillside areas of Valpantena in the northeast part of Valpolicella

Tasting Note

Deep red in color, with a broad nose, fresh and decisive aroma of red fruits like currant and cherry, spicy tones reminiscent of cocoa and tobacco and sweet notes of vanilla. Mouthfeel is velvety and enveloping, with silky tannins and an aftertaste of marasca cherry. Long and persistent finish.

Food Pairing

Excellent with grilled red meat, powerful game stews and aged, rich cheeses.

2017 – 97pts Decanter
#33 Wine in The World

Geographic area

Valpantena

Alcohol by volume

15%

Grapes/Blend

Corvina 65%
Rondinella 25%
Corvinone 5%
Negra 5%

PH

3.47

Total acidity

6.04 g/l

Ageing

18-20 months

Residual sugar

8.16 g/

UPC Pack Size

7-36040-52115-0	6	750 ml
7-36040-52983-5	6	1.5 ltr

Winery Certifications

IFS, BRC, ISO 14001

