

Amarone Della Valpolicella Classico D.O.C.G. | Capitel De' Roari

VINIFICATION

HARVEST: In September. Grapes are handpicked and the best selection is chosen to produce Capitel de' Roari. The vineyards are situated on the best hills of Valpolicella Classica, characterized by low production and high quality.

DRYING: In a special room called 'FRUTTAIO'.

Grapes loose 35-40% of the weight and reach about 240g/l of sugar.

FERMENTATION: cool-temperature fermentation followed by maceration on the skins.

REFINING: Aging and refining in big oak barrels, and in new 225l barrels.

ORGANOLEPTIC DESCRIPTION

Strong red color, which, due to the ageing becomes red-orange.

Intense smell with tones of ripe cherry.

Dry, velvety and pleasant taste.

GRAPES

Corvina 70%

Rondinella 20%

Corvinone 10%

TECHNICAL DATA:

Serving temperature: 18-20°C (65-68 F)

Alcohol contents: 15%

Total acidity: 5.5gr/l

Conservation: 10-15 years



Luigi Righetti®

