



Maso Maroni

AMARONE
della Valpolicella
D.O.C.G.

LOCATION: Maroni.

APPELLATION: Denominazione di Origine Controllata e Garantita.

PLOT: Maso Maroni.

GRAPES: Corvina, Corvinone, Rondinella.

AREA OF ORIGIN: Family owned vineyards in Maroni at 300 m a.s.l.

VINEYARD SPECIFICATIONS: Dry stone terraced vineyards (called Marogne) located on hillside and exposed to South, South-West. Clay, strongly calcareous soil. Guyot training system with a density of 5000 vines per Ha.

HARVEST: Takes place at the end of September, early October. Grapes are hand picked and put into small crates.

VINIFICATION: It takes place after picked grapes have been kept to dry for approximately 120 days in the so called 'fruttaio' a room dedicated to the drying process. This provides for a loss in weight of about 50%. Grapes are then pressed and by gravity they drop in small fermentation tanks (50 Hl). Daily pumping over and delestage are carried over throughout the duration of fermentation that takes place at a controlled temperature of 14-19° C.

AGEING: The wine ages for about 24 -30 months in selected oak. It then refines in bottle for six months.

TASTING NOTES: Dark ruby red color, it shows notes of red fruit reminiscent of ripe cherry, plum, blackberry, hints of spice, white chocolate and hazelnuts; full-bodied, round and soft, dense and silky tannins of rare elegance and long finish.

PAIRINGS: Pairs well with any grilled meat, game, stewed donkey and horse, beef and bison. Delicious with seasoned cheeses. Excellent after a meal alone or with dark chocolate.

ALCOHOL: 16% Vol.

SERVING TEMPERATURE: 16-18°C.

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