

Wines - Amarone della Valpolicella D.O.C.G.

Territory

Location Valpantena

Denomination Denominazione di Origine Controllata e Garantita

Vineyard Maso Maroni

Grape varieties Corvina, Rondinella, Molinara, Oseleta, Corvinone e Croatina

Production area Vineyards in Valpantena on the hills of S. M. in Stelle

Vineyards: Situated on a hillside with southern exposure, clay soil, strongly calcareous. The plants are Gujot with a density of 4500 vines per hectare and in part to pergola with 3000 vines per hectare.

Harvest: By hand in wooden case in the third October decade.

Winemaking and aging

Winemaking Is carried out after drying in our fruttaio. The grapes are crushed by gravity into small stainless steel vats for 50 hl. Conduct daily pumping over and delestage throughout the duration of fermentation.

Temperature controlled at 25-27°C.

Maturation: Ageing for 24 months in French oak barrels and 6 months in bottle

Tasting Notes

Organoleptic analysis Deep ruby red color, looks nice with hints of ripe red fruit, hints of spice and leather, full-bodied, round, soft, very elegant and long finish.

Food matching Shown with main courses of venison, frayed and wonderful companion horse with cheese or dessert.

Serving temperature 16-18°C.

Alcohol content 16,5% Vol.



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Amarone della Valpolicella

Amarone della Valpolicella is a red wine from indigenous grape varieties of the Valpolicella wine region, in particular for this wine have been used mainly Corvina, Corvinone, Rondinella and in smaller quantities Molinara, Oseleta and Turchetta.

The vineyards are cultivated only in Valpolicella Valpantena with Guyot and Pergola Veronese training systems, which permit a good exposition to the sun and a good aeration of the bunches. Most of the Amarone della Valpolicella comes from sandy-chalky soils in hilly position; then, a small percentage of the Amarone della Valpolicella also comes from loamy soils rich in organic substance.

The peculiarity of Amarone della Valpolicella is the long period spent between harvest and vinification. During this time, grapes dry in our Fruttaio, big rooms typical of the Valpolicella area. The time we take to dry the grapes varies from vintage to vintage depending on weather condition, in particular temperature and humidity. For example, the hotter and drier the autumns the shorter will be the dry of grapes.

The bunches are vinified per gravity in temperature controlled steel tanks, where they ferment slowly with indigenous yeasts located on the skins of the grapes. The wine rests then in steel tank until the end of the fermentation. The wine ages then in barrique and big barrels for 24 months. The wood is french oak.

Amarone della Valpolicella has granat color with orange nuances. At the nose it is possible to recognize ripen plum, raspberries, licorice, sage and vanilla. In the mouth it is possible to recognize similar notes, in particular tobacco, figs, sage, licorice and dark chocolate. Amarone della Valpolicella is a persistent, full bodied wine. Despite the alcohol content it is an easy to drink wine, especially if paired with aged cheese, mustards, steaks and high quality dark chocolate.

