



AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

RISERVA

GRAPES AND VINEYARD

Production Area:

Vineyards are located in Tregnago. Altitude between 350 and 560 meters a.s.l.

Grape varieties:

Corvina between 55% and 65%
Corvinone between 25% and 35%
Rondinella between 5% and 15%

Vineyards details:

The vines have an average age of twelve years. Sun exposure: North-South and East-West. Soil composition: calcareous marls. Training system: Guyot. Vines density 6.000 cp/ha. Yield per ha: among 4 and 5 tons. The vineyards are certified for respect for biodiversity according to "bio-diversity friendly" criteria.

WINE MAKING AND AGEING

Harvest:

The harvest usually takes place during the second week of September. After a careful selection, the bunches are laid, one layer high, on plastic boxes and then moved to our drying facility.

Grapes drying "Appassimento":

The grapes remain in the drying facility for a few months in wintertime, during which they undergo physical processes. The drying period of the grapes used to produce Amarone Riserva is longer than the one of Amarone's grapes.

Vinification and Ageing:

The grapes are destemmed and pressed. The must is fermented in stainless steel tanks: the temperature during the first phase of maceration is between 2° and 5° C. The fermentation lasts around 30 days and takes place at temperatures between 20°-24° C.

The ageing is in tonneaux and barriques and lasts 36 months. The wine is then blended in wooden cylindro-conical vats, where it remains for 6 months. After bottling it is aged at least 12 months before commercial release.

Vintage: 2011

Tasting notes: Intense red with garnet highlights. Aromas of ripe fruit, black currant, blackberry. Flavours of sweet spices with notes of coffee, chocolate, balsamic. On the palate it is warm, and its tannins are well-integrated. Long finish on spicy and ethereal notes.

Food pairings: It is perfect with braised and slow-cooked meat. To be combined also with venison or game dishes. It surprises with chocolate-based desserts, with dense and high-quality cocoa.

Serving temperature:
16° - 18° C

TECHNICAL DETAILS

Alcohol content: 16% vol.
Total acidity: 6,10 gr/l
Dry extract: 35,40 gr/l
Residual sugar: 10,00 gr/l

Available size:

750 ml
Other sizes by request

