



## Amarone della Valpolicella DOCG Classico

### RED WINES



**Alcohol:** 15,5% vol.

**Area of Production:** Region: Veneto. Classic area of Valpolicella north of Verona. Estate in the hills near the village of S. Ambrogio di Valpolicella.

**Grapes:** Produced in extremely limited quantities only in the best years from the best red grapes of Valpolicella ( 70% Corvina, 25% Rondinella and 5% Oseleta) which dry out in cases until late winter and are traditionally vinified in January-February.

**Soil Composition:** Argillaceous and calcareous grounds of glacial and alluvial origin.

**Vinification and Production System:** Soft pressing, slow fermentation (that can last also some months) at controlled temperature (22-23°C.), ageing in oak wood butts for 3-5 years, cold bottling in sterile bottling line.

**Organoleptic Description:** Dry, warm, full-bodied and intense wine; its flavours and scents are emphasized by the very long period of ageing in wood butts.

**Color:** Dark brick ruby red.

**Bouquet:** Ethereal, intense, with the scents of the selected wooden barrels.

**Taste:** Intense and velvety.

**Serving Temperature:** To be served at room temperature (18-19°C.), after having uncorked the bottle one hour before.

**Preservation:** Already adequately aged and ready for consumption, but that can be kept for several years without any problem. Store in a fresh, dry and dark place.

**Gastronomic Suggestions:** Wine for roasts and games, very pleasant at the end of the meal with mature cheeses. This exceptional wine needs to be savoured slowly to be appreciated in full.

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#### TECHNICAL DETAILS:

**Total acidity:** 5,20 g/l

**Sugar:** 9,00 g/l

**Total SO<sub>2</sub>:** 110 mg/l

**Free SO<sub>2</sub>:** 28 mg/l

**Net dry extract:** 30,1 g/l

**Volatile acidity:** 0,47 g/l