



## Amarone Classico della Valpolicella



### GRAPE VARIETIES

70% Corvina, 20% Corvinone, 10% Rondinella and Molinara.

### REGION OF ORIGIN

The historically “classic” zone of the Valpolicella.

### SOIL

The soil is a rich clay limestone with a good presence of rock and stone. This soil type gives the wine strong aromatics.

### VINEYARDS

The vineyard is on a hillside at an altitude of 200 meters above sea-level and east facing. The vines have an average age of between 15 and 30 years. The vineyard yield is kept to a maximum of 8 tons per hectare.

### VINTAGE

Vintage generally begins during the last ten days of September and continues through to the end of October.

### FERMENTATION AND AGEING

To make Amarone only the best grapes are used. The least compact grape bunches which have the best exposure to sunlight in the vineyard are selected. Immediately after vintage the grape bunches are placed on cane drying racks which facilitate the drying or “raisining” of the grapes. This drying period lasts from vintage to the end of January or early February. During this “drying” period the grapes lose approximately 40% of their weight in water and undergo certain physio-chemical transformations that give to the finished wine both a unique bouquet and flavour as well as a remarkable concentration. The making of Amarone is not only about technical expertise but also the result of rigorous work in the vineyard and a patient and meticulous period of ageing lasting for four years from the completion of fermentation. This Amarone is fermented in stainless steel tanks at the very low temperature of 10-15°C. This is due to the low ambient temperature during winter. Following fermentation the wine is left to age for 36

months in 3000 litre oak barrels. Once bottled the wine remains in the winery for a further period of 8 months before its commercial release.

### TASTING NOTES AND FOOD SUGGESTIONS

A great concentration of aromas assails the nose with strong notes of liquor cherries and candied fruits, the palate is long and rich with the same ripe fruits and a hint of almonds prevailing. Grilled steak, rich stews and game are ideal accompaniments to this wine although it is equally good when sipped and savoured without food.