

Organic Wine



Amarone della Valpolicella DOCG Classico 2018

LIMITED PRODUCTION



Region. Valpolicella, Verona, Veneto.



Vineyards. Selected hillside vineyards planted at an altitude of about 250 metres, located in Marano di Valpolicella valley, in the heart of classic Valpolicella. Calcareous-loamy, tufaceous soil with a good presence of skeleton. Wine from certified organic production, in full respect of the territory.



Grapes. Corvina Veronese 70%, Corvinone Veronese 20% and Rondinella 10%. Bunches are hand-picked and rigorously selected at the end of September.



Drying process. Traditional natural drying of the grapes from the end of September for about 100 days, with a natural drop of 35-40% in weight. Great care is taken to check the integrity of the grapes and the health of the bunches. During this slow process the berry undergoes transformations that give it great concentration and an intense bouquet.



Vinification. Soft pressing of the dried grapes in December/January. Fermentation at controlled temperature and maceration on the skins for about 30 days, with 1/2 daily pumping over.



Ageing. The wine is aged in 20 hl Slavonian oak barrels for about 30 months.



Tasting notes. Deep garnet red colour. Ethereal, vanilla and spicy bouquet, with hints of black cherry, bitter almond and plum. Full, warm, persistent and velvety taste.



Analysis. Alcohol 16% Vol; Total acidity 5,60 g/l; Residual sugar 5,3 g/l; Dry extract 32-33 g/l.



Food pairings. A great red wine, ideal with meat dishes, sliced beef, braised meats, game and mature cheeses. It should be uncorked an hour beforehand and served at a temperature of 17-18 °C.



Bottle. "Borgognotta" Campagnola 750 ml (in box of 6 bottles).

