

## Amarone della Valpolicella DOCG Classico

*"Vigneti Vallata di Marano"*

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**Region.** Valpolicella, Verona, Veneto.



**Vineyards.** Selected hillside vineyards, in Marano di Valpolicella valley, planted in calcareous soil at 200-350 mt o.s.l.



**Grapes.** Corvina Veronese and Corvinone Veronese 75%, Rondinella 25%. Bunches are hand picked and rigorously selected at the end of September.



**Drying Process.** Traditional natural drying of the grapes starting at the end of September for about 100 days with a natural loss of 35-40% of the weight.



**Vinification.** Soft pressing of the grapes in December/January, followed by a 30 days maceration on the skins.



**Ageing.** 60% of the wine is refined for 24 months in big oak barrels by 20-30-50 hl, and 40% of the wine is refined for 18 months in new French barriques from Allier oak, then 6 months in the bottle.



**Tasting Notes.** Deep bright, ruby red colour with violet edge. Powerful bouquet and intense aromas of cherry, ripe plum, toasted almond and vanilla. Full-bodied wine with round and rich flavor.



**Analysis.** Alcohol 15,7% Vol; Total acidity 5,8 g/l; Residual sugar 6 g/l; Dry extract 32 - 33 g/l.



**Food pairings.** Traditionally enjoyed with game, roasted and grilled meats, full flavored dishes and well mature cheeses. Recommended drinking temperature 17-18 °C.



**Bottle.** "Champagnotta" 750 ml (in box of 6 bt); "Magnum" 1,5 L (in wooden single box) and "Champagnotta" 375 ml (in box of 12 bt).

