

CATERINA ZARDINI

Amarone della Valpolicella DOC Classico Riserva

... to Caterina Zardini, wife of our founder and passionate producer of Amarone, we dedicate this special selection.



Region. Valpolicella, Verona, Veneto.



Vineyards. Selected grapes from 36ha of hillside vineyards, in one of the best viticultural area in Marano di Valpolicella Valley, planted in limestone-based soils at 300m with south-east exposition. Density of 3000 vine per hectares . Training system: "pergoletta semplice".



Grapes. Corvina Veronese and Corvinone Veronese 70%, Rondinella 30%. Bunches are hand picked and rigorously selected at the end of September. The grapes are perfect and with a high sugar content.



Drying Process. Traditional drying of the grapes starting at the end of September for 90-100 days with a natural loose of 35-40% of the weight. Extreme care is exercised to maintain clean, health grapes through the process.



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



Ageing. The wine is refined for 18 months in new French Barriques from Allier oak, then 6 month in the bottle.



Tasting Notes. Intense ruby red colour with violet edge. Warm, spicy, powerful bouquet with intense aromas of cherry, bitter almond and vanilla. Full, rich, velvety flavour.



Analysis. Alcohol: 15,7% Vol; Total Acidity: 5,9; Residual Sugar: 7,5 g/l; Dry Extract: 35 g/l.



Food Pairings. Traditionally served with game, char-grilled and braised meats and fully matured cheeses. Generally considered a wine for meditation, it is great after-dinner. Recommended drinking temperature 17-18°C.



Bottle. "Anni '50" - 750 ml (in wooden box of 6 btl.) Magnum 1,5 L (in wooden single box).

