

Amarone della Valpolicella DOC Classico

"Vigneti Vallata di Marano"



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 65%, Rondinella 35%. 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 90-100 days with a natural loose 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, 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. 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: 15,3% Vol; Total Acidity: 5,95; Residual Sugar: 7,2 g/l; Dry Extract: 33 g/l.



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



Bottle. "Borgognotta" Speciale Consorzio 750 ml (in wooden box of 6 btl.); "Magnum" 1,5 lt. (in wooden single box) e "Borgognotta" 375ml (in box of 12 btl.).

