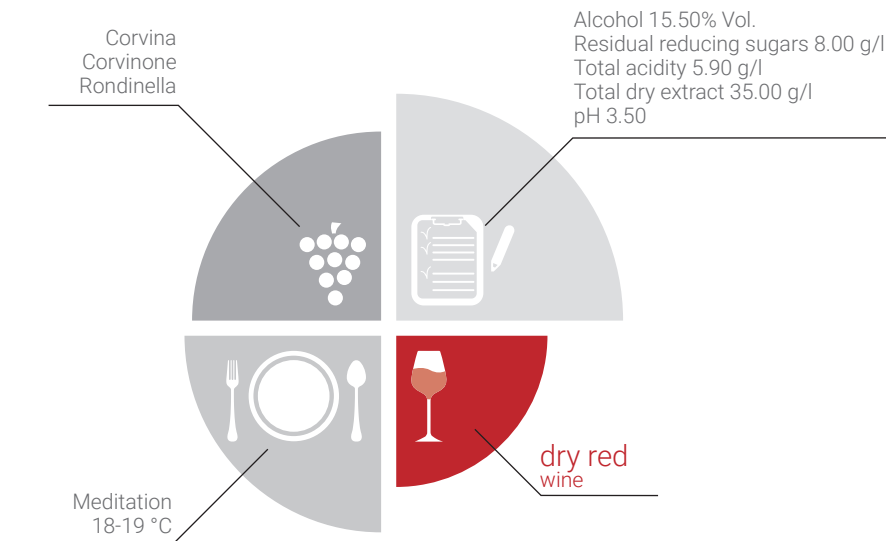


AMARONE DELLA VALPOLICELLA DOCG CLASSICO



*Made from grapes grown in the Valpolicella Classico zone
(Corvina, Corvinone and Rondinella),
which undergo Appassimento.*

VINEYARD

Location: the heart of the Valpolicella Classico zone on dry stonewalled terraces facing southwest and southeast.

Altitude: 150-400 metres a.s.l.

Soil type: silt-clay, partly calcareous and partly on Eocene marls.

Grass sward between vines.

Training system: Pergoletta Veronese.

Age of vines in production: 5-25 years.

Buds per vine: 8-18.

Density: 3,300-4,000 per hectare.

Yield per hectare: 24 hl.

PRODUCTION

Harvest by hand from September to October. Appassimento for about 120 days.

Destemmed, then gentle pneumatic pressing. 12 days of cold maceration then fermented at temperatures between 12° and 23°C with manual punching down of the cap three times a day, followed by post fermentation maceration on skins to give a total of 30 days. Full malolactic fermentation. Aging in wood then in bottle. Stabilization: natural.

TASTING NOTES

Colour: ruby red, dense and compact.

Perfume: Intense and persistent, ethereal, fruity with hints of cherries and dried prunes, dried flowers and spices.

Flavour: full bodied and very smooth, with beautifully balanced velvety tannins.



VIVALDI

