



AMARONE DELLA VALPOLICELLA DOCG CLASSICO

Obtained from Corvina, Corvinone and Rondinella grapes grown in the Valpolicella Classico area using the traditional method of drying in large *fruttaio*, or drying rooms.

Colour: dense and compact garnet red.

Bouquet: great intensity and persistence, with ethereal aromas. Fruity notes of cherries in spirits and dried plums, floral notes of dried flowers and an entire olfactory range of sweet spices.

Taste: structure and firm softness, with a counterpoint of velvety tannins.

THE VINEYARD

Located in the heart of the Valpolicella Classica area at an altitude between 150 and 450 metres above sea level with southeast exposure and land of various composition. Grassing of the vineyard. Training system: double pergoletta. Age of producing vines: 20 to 25 years. Load of buds per vinestock: 18/24 Planting density: 3,300/3,500 vines per hectare. Yield per hectare: 44 hl.

FOOD PAIRINGS

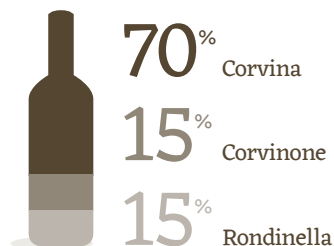
All types of grilled and braised red meat and aged cheeses.

VINTAGE 2015

A very balanced year, even if the summer was fairly dry, during which time the excess water supply from the rainy 2014 nourished the vines. Thanks to the warm and prolonged summer temperatures, the vines notably developed their photosynthesis, increasing the concentration of sugars and colours. The 2015 vintage is marked for its great balance and longevity, with very soft and sweet tannins.



GRAPES:



STYLE:

dry red wine



BOTTLE:

750 ml



SERVING

TEMPERATURE:

18° | 19° C



ALCOHOL

15,50% vol

PRODUCTION

Harvest: between the second ten days of September and the first ten days of October, exclusively hand-picked. The grapes are dried in large drying rooms for 120 days. Crushing with de-stemming of the grapes. Fermentation, ageing in wood, then in bottles. Stabilisation: natural.