

AMARONE DELLA VALPOLICELLA CLASSICO D.O.C.G.



DRY RED WINE

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THE KING

The uncompleted name “Am” indicates the work which is to be accomplished. The shape of the letter “A” represents a fermentation vat – a symbol of oenology world, but also a hairclip, that brings idea of “feminine” wine.

Growing area:

Negrar, Sant' Ambrogio di Valpolicella (Verona)

Soil type:

Clay, limestone

Grapes varietals:

Corvina 35%, Corvinone 30%, Rondinella 15%, Oseleta 10%, Croatina 5%, Molinara 5%

Technical data:

Alcohol 15.5%
Residual sugar 5 g/l
Total acidity 6,5 g/l
Dry extract 32 g/l
PH 3.35

Vineyard management:

The grapes for Amarone grow in the oldest vineyards. Organic fertilization and hand-pruning, shoot thinning, leaf-pulling, cluster thinning. Manual harvest between the 2nd and 3rd decade of September. Grapes are put in wooden cases called plateaux for natural air drying with no use of ventilators, that lasts minimum 3 months.

Wine making process:

Grapes are crushed in January and then moved to stainless-steel and concrete tanks until spontaneous fermentation begins, with rare operations of racking and returning the wine back to the tank or of pushing the skins down. The process takes minimum 2 months, followed by maturation in large Slavonian oak for minimum 5 years. From now on, a regular topping-up is the only operation done by human-being; the time will do the rest. Minimum 1 year of ageing in the bottle. Amarone is produced in the best vintages only.

Ideal food pairing:

Excellent with roast meat and boeuf bourguignon, long-matured, fine cheeses such as Parmigiano Reggiano or Grana Padano. Superb as meditation wine or at the end of the meal.

Serving temperature: 18°C

Recommended glass: Balloon

Colour:

Intense ruby red, garnet with age.

Nose:

Ripe cherry, semi-dried plum, spices.

Taste:

Impressive minerality, revealing the same notes of ripe cherry, semi-dried plums and spices. Extends on mid-palate with cherry coulis, delicate notes of black pepper, licorice and cocoa powder.

Available format sizes:

0,75 Lt / 1,5 Lt / 3,0 Lt / 5,0 Lt

Packaging:

6 bottle cases. Wooden box for 1/2/3/6 bottles of 0,75 Lt and for magnum bottle.

