

AMARONE CLASSICO DELLA VALPOLICELLA RISERVA "LA MATTONARA"

Category | Dry red wine

In a word: the art of making wine

The phrase "The fullest expression of typicity" conveys the concept of fidelity to tradition. The label bears the image of a grape leaf whose veins are replaced by the lines of a fingerprint, to underscore the importance of the hand of man and of the interaction of man and nature in the fashioning of this wine.

The name Mattonara is a tribute to the sandstone quarry in which the winery lies, which was used at one time for the bricks used in building churches and villas.



Amarone Classico della Valpolicella DOP Riserva "La Mattonara"

Denominazione di Origine Protetta

Town/area: Negrar and Sant'Ambrogio
 di Valpolicella (Verona)

Soil profile:
 predominantly limestone and clay

Grapes
 40% Corvina, 30% Corvinone,
 15% Rondinella, 10% Oseleta,
 5% Croatina

Technical data:
 alcohol 16%, residual sugar 10-12 g/l,
 total acidity 6.5 g/l, dry extract 36 g/l,
 pH 3.50

Vineyard practices
 this Riserva is produced only in the very
 finest growing years. It is distinguished from
 the Amaronne classico by an even more-rigorous
 quality-selection of the grapes, which are
 sourced from the oldest vineyards, 20-50 years
 old. Organic fertilisation and hand-pruning;
 shoot-thinning, leaf-pulling, cluster-thinning.

Vinification and maturation:

three-month semi-drying of the grapes, with no use of
 de-humidifiers, followed by pressing in January. Vinified in
 strict accord with traditional methods, it ferments on the
 skins in concrete vats for at least 2 months, at natural
 temperatures and with ambient yeasts. After an initial
 racking it rests some 9 years in Slavonian oak casks and
 large ovals, and is bottled in its tenth year. This lengthy
 ageing favours further reduction of its residual sugars.
 It receives an additional year of bottle-ageing

Ideal food pairing:

excellent with aged cheeses such as Parmigiano Reggiano
 or Grana Padano; it is a fine partner to grilled, roasted, or
 boiled meats. Superb sipped on its own, as well as with
 chocolate and enjoyed along with a pipe or fine cigar

Serving temperature: 18°C

Recommended glass: balloon-shaped stemmed glass

Appearance:

intense ruby red with garnet highlights,
 glycerine-rich weightiness

Bouquet:

notes of ripe cherry, morello cherry,
 semi-dried plum, balsam and spice

Palate:

enters with impressive, appealing complexity.
 Rich, long-lingering, and superbly-balanced,
 with impressions of cherry marmalade, dried
 plum, and chestnut blossom; as it ages,
 it lengthens further developing delicate hints
 of pepper, black liquorice, and cocoa powder

Available sizes

750 ml; 1.5, 3.0, 5.0 l

Packaging:

wood box of 1-3-6 bottles for 750 ml
 and magnums

