



Amarone della Valpolicella DOCG - cl 75

Valpolicella is a land devoted to growing vines since ancient times: its name "vallis polis cellae" actually means "the valley of many cellars". Here are grown indigenous vines like Corvina Veronese, Corvinone, Rondinella and Molinara, used to produce important and unique red wines. Amarone DOCG, the noblest red wine of Valpolicella and one of the most important Italian wines, has seduced the most refined palates worldwide, thanks to its inimitable personality, its charm and its character of traditional yet modern wine.

Characteristics of vintage 2016

The winter season 2015/2016 in Valpolicella was marked by above-average temperatures and no rainfall, except for a small snowfall event. The month of April and the first half of May were characterized by cold and rainy weather, with temperatures below average. The following months saw an alternation of temperatures with values below the historical average, particularly in July and August. Rainfall remained fairly high. The climate definitely improved with the arrival of September, when, despite good rainfall, high temperatures and the right ventilation that kept the humidity low, allowed the grapes to ripen perfectly. The shrewd management of the drying in the fruttai (drying cellar), the vinification of the raisined grapes and the refinement in wood, gave life to an intense Amarone, of great elegance and typicality.

Production Area: Valpolicella (Veneto), Italy

Vine: approx. 80% Corvina, approx. 20% Rondinella

Vineyard altitude: 200-400 m a.s.l.

Plants per Hectare: 4500

Training System: Veronese pergola

Harvest Period: First fortnight of October

Yield per Hectare: 110 q/Ha

Characteristics:

Production Area

- > Valpolicella is a beautiful hilly land located in Veneto region (Northern Italy).
- > It is located a few kilometers north of Verona, between Valdadige, Lessinia and the Veronese plain, at a short distance from Lake Garda.
- > It differs from the surrounding areas for its particular morphological structure, characterized by longitudinal valleys, which facilitate the passage of strong southern winds.
- > The area is protected by the Pre-Alps of Lessinia, hence the climate is similar to the Mediterranean one, as shown by the presence of olive and cypress trees.
- > The soil is made of limestone-dolomitic formations, basalts and moraine and fluvial deposits of volcanic origin. Thanks to this variety, water and nutrients create the perfect conditions for grape ripening.

Production Process

- > The grapes are hand-picked and carefully selected. The best bunches are placed on drying racks in a single layer, with specific humidity and at a controlled temperature, to achieve better air circulation and avoid crushing the berries. During the drying process, the bunches are kept under constant control and are turned regularly to avoid rot or bad molds on the berries.





- > By the end of February, the grapes lose at least half of their weight: with water evaporation, sugars and polyphenols reach higher concentrations and acidity decreases.
- > Grapes are pressed and the fermentation starts with the addition of selected yeasts. The must, rich in sugar, slowly ferments in cuve close at a controlled temperature.
- > The pomace which rises to the top of the tank, due to the CO₂, is wetted daily (pump-overs) to increase and improve the extraction of the compounds present in the skins. The purposes of “pumping over” are:
 - > Dissolving substances contained in the skin into the must;
 - > Aerating the must to favor the proliferation of yeasts;
 - > Cooling the fermenting must.
- > Then, the pomace is separated from the wine and the malolactic fermentation takes place. The wine thus becomes smoother and develops more complex aromas.
- > Finally, the wine is left to mature in French oak casks for 24 months and is then left aging in bottle. The aging in wood softens the tannins and gives the wine a rounder and smoother character, stabilizing its color and enriching its bouquet.
- > According to wine regulations, it is aged for at least 24 months starting from 1st January of the year following the harvest.

With its ancient tradition, the drying technique allows for the production of a unique red wine, excellent for “meditation”, to be enjoyed after meals.

Organoleptic Characteristics:

Color and Appearance: Ruby red with garnet tinges.

Bouquet: Intense notes of ripe fruit (particularly marasca cherry and wild berries), and a special, unmistakable aromaticity of spices and tobacco.

Taste: Vigorous, strong, full-bodied and persistent. On the palate it expresses notes of dried fruit and the balance among alcohol content, noble tannins and acidity.

Chemical Characteristics:

ABV: 15%

Sugar, g/l: 2-3

Total Acidity, g/l: 5,00-6,50

Serving Temperature: 16-18 °C

Serving Suggestions: It is a perfect match with braised meat, stews, roasts and game, but also with cold cuts and seasoned and very mature cheeses. Perfect as a “meditation wine”, slowly sipped after meals, to perceive and enjoy all the different hints of its complex, incredible bouquet.

Enjoy it within: 5 years.



Recommended Glass: Balloon.

Awards

Bronze Medal - DWWA Decanter World Wine Awards - UK (2018) – VTG 2014

