

## Amarone della Valpolicella DOCG Classico

*"Vigneti Vallata di Marano"*

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**Region.** Valpolicella, Verona, Veneto.



**Vineyards.** Selected hillside vineyards, in Marano di Valpolicella Valley, planted in calcareous soil at 200-350 mt o.s.l.



**Grapes.** Corvina Veronese and Corvinone Veronese 65%, Rondinella 35%. Bunches are hand picked and rigorously selected at the end of September.



**Drying Process.** Traditional natural drying of the grapes starting at the end of September for 90-100 days with a natural loss of 35-40% of the weight.



**Vinification.** Soft pressing of the grapes in December/January, followed by a 30-days maceration on the skins.



**Ageing.** 60% of the wine is refined for 24 months in big Oak barrels, and 40% of the wine is refined for 18 months in new French barriques from Allier oak, then 6 months in the bottle.



**Tasting Notes.** Deep bright, ruby red colour with violet edge. Powerful bouquet and intense aromas of cherry, ripe plum, toasted almond and vanilla. Full-bodied wine with round and rich flavor.



**Analysis.** Alcohol: 15,4% Vol; Total Acidity: 5,8 g/l; Residual Sugar: 6,8 g/l; Dry Extract: 33 g/l.



**Food pairings.** Traditionally enjoyed with game, roasted and grilled meats, full flavored dishes and well mature cheeses. Recommended drinking temperature 18°-19°.



**Bottle.** "Borgognotta" Speciale Consorzio 750 ml (in wooden box of 6 btl.); "Magnum" 1,5 lt. (in wooden single box) e "Borgognotta" 375ml (in box of 12 btl.).

