

AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



Serving temperature:

16° - 18° C

Alcohol:

15,00% vol.

Formats:

Bottle 0,75 lt

Other sizes by request

GRAPE VARIETIES

Corvina, Corvinone, Rondinella

TASTING NOTES

An intense red color. On the nose typical flavours of cherry, blackberry with spicy notes.

It is full bodied, round and silky. Tannins are smooth. Well-structured and balanced.

WINE MAKING

The harvest usually takes place during the second week of September. After a careful selection, the bunches are laid, one layer high, on plastic boxes and then moved to our drying facility.

The grapes remain in the drying facility for a few months in wintertime, during which they undergo physical processes.

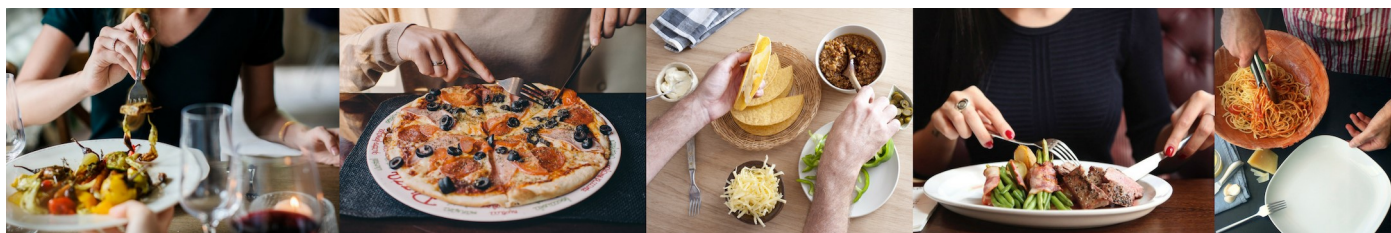
The most evident is the drying of the bunches. The average reduction of the water content is approximately the 30%-35%. The result is a higher concentration of sugars.

After the drying period the grapes are destemmed and pressed. The must is fermented in stainless steel tanks: the temperature during the first phase of skin contact is between 2° and 5° C (the same temperature when of the grapes leaving the drying facility). The fermentation lasts about 20 days and takes place at temperatures between 20° and 24° C.

The ageing takes place in tonneaux, barriques, and cylindrical conical wooden vats and lasts 20 months. The wine is finally blended in stainless steel tanks.

FOOD PAIRINGS

It is perfect combined with braised meat, grilled red meat or beef filet. Ideal with medium matured cheeses.



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