



Amarone della Valpolicella

DOCG Valpolicella



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Viticoltore in San Mattia

“He walked slowly along the edge of the snow-covered orchard, savoring the warmth of his pipe. The sweet and spicy scent of tobacco wafted on the cool evening air. He closed his eyes and imagined next summer, when the cherries would be sweet and ripe. This walk was his favorite part of the day.”

- **Vine species:** Corvina (50%), Corvinone (30%), Rondinella (20%)
- **Denomination:** Amarone della Valpolicella DOCG
- **Soils:** clayey, loamy, calcareous
- **Year planted:** 2005
- **Altitude:** 220m asl
- **Exposure:** east-south-west ridge
- **Cane training system:** Guyot
- **Planting density:** 5700 plants/Ha
- **Grape yield per hectare:** 5000 kg
- **Harvest season:** mid-September
- **Harvesting:** by hand, by selection
- **Drying:** 100 days on mats
- **Temp. of fermentation:** 16/18°C
- **Duration of fermentation:** 30/40 days
- **Maceration:** post fermentation
- **Fining:** 24 months in French oak tonneaux and large French oak barrels
- **Fining in the bottle:** 12 months
- **Maximum aging time planned:** 25 years
- **Alcoholic content:** 16% vol
- **Colour:** intense garnet red with vibrant ruby highlights
- **Aroma (nose):** cherries soaked in alcohol, blackberries, violets, rose and licorice
- **Taste:** warm, marked but rounded tannins and good minerality, persistent.



The color is an intense garnet red with vibrant ruby highlights. The nose immediately shows its complexity, the result of the special production process of this wine, in which the grapes are fermented after four months of drying and subsequently undergoing a long period of maturation in wood. Cherries soaked in alcohol is the characteristic note that emerges from the glass, followed by a spicy scent of sweet and pungent pipe tobacco. Hints of black currants, blackberries, violets and red roses make up the nose, along with a balm-like hint of licorice and rosemary, and a velvety note of cocoa. The wine is warm and mouth-filling, with marked but rounded tannins, as well as a dash of still crunchy fruit, which refreshes the palate along with the backbone of minerality. After swallowing the persistence of floral and fruity notes is long and pleasant, with a burst of spiciness.

Amarone is a rich wine, one that can be drunk on its own. However, thanks to its substantial but not overly heavy body, it can also be paired with mature cheeses, as well as flavorful red meat-based main courses. For an unconventional combination, try it with dark chocolate.