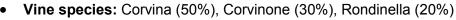


## Amarone della Valpolicella

DOCG Valpolicella

"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."



• Denomination: Amarone della Valpolicella DOCG

• Soils: clayey, loamy, calcareous

Year planted: 2005Altitude: 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 higlights

Aroma (nose): cherries soaked in alcool, 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.