



Amarone Classico della Valpolicella DOCG



This highly prestigious wine is produced exclusively from hillside vineyards, whose finest grapes are left to raisin on mats after being harvested. The wine undergoes a long ageing process before being served, first in oak barrels and then in bottles in underground cellars.

GRAPE VARIETIES

Corvina, Rondinella and other local varieties traditional to this wine.

THE VINEYARDS (GEOGRAPHIC LOCATION)

The vines are situated in the hills of Sant'Ambrogio in the historic heart of the Valpolicella. The average age is 20 years reaching 35 years with some of the Corvine vines. The terrain is on neolithic hillsides where the soil is thin and stony with limestone deposits.

PLANTING SYSTEM

Simple Veronese pergola system with 3,500 vines/hectare

HARVESTING

At the beginning of October after a slight overripening of the grapes. The harvest is done manually by careful selection of the best grapes to be put aside for 'appassimento' or air-drying.

VINIFICATION

After drying for a suitable length of time, the grapes are destemmed in the first days of February and soft-pressed. The must then ferments on the skins for a long time, following which, after a number of transfers, the wine is moved to suitably sized oak casks for prolonged ageing. After bottling, the Amarone is further refined for a year in the bottle to allow it to show its best attributes on opening.

AMARONE AND FOOD

A full-bodied wine, with great warmth, it is an ideal accompaniment to all meats, especially roasts, fillets and game. This wine is excellent with all hard cheeses and is wonderful as a wine for contemplation to be sipped during after-dinner conversations.