



ANALYTIC FEATURES

Analysis alcohol: 16.5% vol.
Total acidity: 5.8 g/l
Reducing sugars: 4.2 g/l
Dry extract: 40 g/l

AVAILABLE FORMATS



AMARONE RISERVA

GENERAL FEATURES

Name:	Amarone della Valpolicella Riserva DOC
Production area:	Mezzane di Sotto
Average altitude:	350 m a.s.l.
Soil:	Marly limestone
Growing method:	Pergoletta veronese 3900 vines per hectar
Average age of the vines:	40 years
Grape varieties:	80% Corvina 10% Rondinella 5% Oseleta 5% Raboso Veronese

VINIFICATION AND MATURATION

Harvest:	end-September by hand picking after a careful selection
Withering:	until mid-January in naturally well ventilated rooms ensuring a slow and gradual decline
Maceration:	daily stirring to ensure fluidity and maximize extraction
Alcoholic fermentation:	in wooden barrels under controlled conditions for 20 days Temperature: 10°/23° C
Malolactic fermentation:	for 60 days in wood
Maturation:	in wooden barrels: for 72 months in bottles: for 24 months

ORGANOLEPTIC EXAMINATION

Colour:	garnet red but full of vivid brightness
Aroma:	scents of licorice and spices, hints of ripe red fruit blend with nuances of cocoa
Taste:	full-bodied wine, with a dry and velvety flavor

PAIRINGS

The richness of nuances that can be grasped in the tasting, makes it superfluous to combine it with dishes. Absolute protagonist when served, it is a magnificent meditation wine or a worthy end to important meals.

Recommended service: uncork it at least 5 hours in advance,
serve at 18°-20° C

Ageing potential: 30 years