



Provolo
DAL 1927

Amarone della Valpolicella



GENERAL FEATURES

Name:	Amarone della Valpolicella DOCG
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:	35 years
Grape varieties:	80% Corvina 10% Rondinella 10% Oseleta

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 stainless steel tanks under controlled conditions for 25 days Temperature: 10°-24° C
Malolactioc fermentation:	not held
Maturation:	in wooden barrels: for 40 month in bottle: for 12 month

ORGANOLEPTIC EXAMINATION

Colour:	ruby red, going to grain with ageing but dense of vivid luminosity
Aroma:	canonical hints of dried plums in witch are distinguished fragrances of red fruits under spirit
Taste:	high bodied wine with a dry flavour, harmonic and unmistakable for contrasts game: dry, austere, soft and velvety.

PAIRINGS

It marries well with braised, grilled red meats (like for example florentina steak) and seasoned cheese, but also bitter-sweet tastes of some asiatic courses

Recommended service: uncork it at least 2 hours in advance,
serve at 18°-20° C

Ageing potential: 25 years

ANALYTIC FEATURES

Analysis alcohol:	16 % vol.
Total acidity:	5.8 g/l
Reducing sugars:	5.4 g/l
Dry extract:	39 g/l

AVAILABLE FORMATS

