AMARONE DELLA VALPOLICELLA DOCG



DENOMINATION:
AMARONE DELLA VALPOLICELLA DOCG

ALCOHOLIC STRENGTH:
16 % VOL

REDUCING SUGAR:
4.5 G/L

TOTAL ACIDITY:
5.6 G/L

PRODUCTION AREA:
A BLEND OF THE BEST GRAPES FROM THE VALPOLICELLA CLASSICO

GRAPE VARIETY:
70% CORVINA , 30% RONDINELLA.

PRODUCTION FOR HECTARE:
60 Q

GRAPE HARVEST:
FIRST 10 DAYS OF OCTOBER

VINIFICATION:
IN FEBRUARY AFTER A LONG PERIOD OF SEMI-DRYING IN SPECIAL DRY AND WELL-VENTILATED ROOMS CALLED "FRUTTAI"; TRADITIONAL FERMENTATION ON THE SKINS FOR 25 DAYS AND DAILY PUMPOVER; AGED FOR 40 MONTHS IN BARRIQUES.

ORGANOLEPTIC:
VERY IMPORTANT RED WINE; DEEP RUBY RED VERGING ON GRANATE; INTENSE FRUITY BOUQUET OF CHERRY AND DRIED PLUM WITH A FLORAL AROMA OF DRIED FLOWERS AND A HINT OF SWEET SPICES; SMOOTH AND CAPTIVATING IN THE MOUTH; EXTREMELY ELEGANT FULL-BODY AND LONG FINISH.

FOOD MATCHES:
EXCELLENT WITH ALL KINDS OF ENTRECOTE, GRILLED AND ON-THE-SPIT MEAT DISHES.

TEMPERATURE:
SERVE AT 20°- 22°C

MONTE
TONDO