



TECHNICAL DETAILS

Name: **AMARONE DELLA VALPOLICELLA DOCG**

Description: well structured and elegant wine. Ruby red colour that turns into garnet with aging. Complex and intense aroma with notes of ripe fruit and leather. Long lasting perception of taste and smell.

Grape varieties: CORVINA
RONDINELLA

Alcohol: 16,5 %

Total acidity: 5,5 gr/litre

Dry extract: 33,00 gr/litre

Sugars: 7,0 gr/lit

Yield per ha: 24 hl

Vinification: After the harvest by hand, the best grapes are put into small plateaux and let to dry for 3 months under constant observation. During this period there is a high concentration of sugars, extract, flavorings and glycerin. Then the grapes are pressed and let to ferment naturally for 30 days

Maturation: 30 months in small Slavonian oak barrels

Stabilization: 6 months in bottle

Tasting notes: Colour: ruby red colour that turns into garnet with aging
Aroma: complex and intense aroma that reminds of ripe fruit and Spices
Taste: intense and persistent taste

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