

AMARONE DELLA VALPOLICELLA CLASSICO DOCG



CLASSIFICATION

Dop/Docg

TERROIR

Valpolicella Classica.

GEOGRAPHICAL POSITION

San Pietro in Cariano, at the foot of the hills.

TYPE

Dry red wine.

GRAPE VARIETIES

Corvina and Corvinone 65%, Rondinella 20%, Molinara, Croatina, Pelara 15%.

VINIFICATION AND AGEING

Harvested: in September, exclusively by hand. Only the bunches in the best condition from a technological, health and morphological viewpoint are selected.

Drying: the grapes are left to dry for about 3 months in drying rooms with controlled temperature and humidity.

Fermentation: between December and January the grapes are destemmed and crushed softly to respect the integrity of the peel. They are then fermented in stainless steel tanks with continuous and extended pressing, and the grape must is oxygenated for about 50 days with delastage at a controlled temperature of 8°-25° C.

Maturation: in wooden barrels for about 36 months.

Ageing: 12 months in the bottle.