

# AMARONE 2010



## GENERAL FEATURES

Name:	<b>Amarone della Valpolicella DOC</b>
Production area:	Mezzane di Sotto
Average altitude:	350 m m.a.s.l.
Soil:	clay
Grape growing:	simple trellised vine and guyot 3000 – 4500 vines each ha.
Vines:	80% Corvina 10% Rondinella 10% Oseleta

## VINIFICATION AND MATURATION

Grape harvest:	mid-September
Passerillage raisining:	until mid-January
Fermentation:	in steel boxes under controlled temperature Temperature: 10/24 °C Period: approximately 25 days
Maturation:	in wooden casks: 40 months in bottle: 12 months

## VINTAGE

Year featured by a long and cold winter that, with a high level of spring rainfall and lower temperatures well under the average, determined a delay in the budding and flowering of vines. Also summer went on with frequent rainfalls and temperatures slightly under the average; climate got better in the middle of August remarking an increase of day temperatures, but keeping fresh nights, so granting a good sugar and phenolic ripeness.

Grape harvest, in contrast of forecasts, was not postponed, but interrupted several times due to light rainfalls that in any case did not afford wine quality.

The wines of this year are memorable for their elegance, but certainly not for their mining richness.

## DESCRIPTION

Ruby red coloured, this wine tends to garnet getting older, but full of lively brilliance.

Great bodied wine, with an unmistakable taste thanks to its game of contrasts: dry, stern, soft and velvety. Intense store placed on the canonical olfactory hints of dried plums with scents of red fruit in alcohol. Immediately soft, hot and structured at the palate.

## MATCHINGS

It well matches braised, red grilled (like for example Florentine steak) meats and seasoned cheese, but also bitter-sweet tastes of some Asiatic courses.

**Uncork it at least an hour in advance, serve at 18/19 °C.**

## ANALYTIC FEATURES

Alcohol analysis	15,7 % vol
Total acidity:	5.8 g/l
Reduced sugars:	5.4 g/l
Dry extract:	39 g/l
Sulfuring	free: 25 mg/l total: 65 mg/l