



## Amarone della Valpolicella Classico Denominazione di Origine Controllata 2015

Produced in the towns of Negrar, Marano di Valpolicella, Sant'Ambrogio, Fumane, San Pietro in Cariano (the historic area of Valpolicella Classico production). The drying on racks of the Corvina, Rondinella and Molinara grapes until mid January and the ageing in large oak barrels and barriques, together with the long period of rest in bottles, allow us to enjoy this great wine.

### Climatic trend 2015

A normal winter with good rainfall and a balanced spring ensured regular budding of the vines. The rains towards the end of summer lent vigour to the grapes and provided an increase in yield. The weather conditions made for rather smooth vegetative growth, though a few days ahead of the seasonal average. Bountiful sunshine throughout July and August allowed excellent ripening and maturation, favouring an outstanding quality of grapes.

### Production

Grape varieties made up of 70-75% Corvina Veronese, 20% Rondinella and 5% Molinara. The grapes to be used in the Amarone production are harvested 1-2 weeks earlier than those for the Valpolicella wine. During the grape harvesting, only perfectly unblemished and dry clusters are selected and placed in shallow cases in single layers. They are left to dry in selected well-aired locations, called "fruitai", to avoid being attacked by mould. The drying process lasts until the end of January. During these months the bunches are constantly checked and discarded if damaged. At the end of the drying period, the grapes lose 30-40% of their weight and their concentration of sugar, an indispensable element during the following fer-

mentation stage to ensure a noteworthy alcoholic level (around 15%), is increased. Maceration is carried out on contact with the skins for a period of 20-30 days. During fermentation, given the high alcoholic level that is produced, the yeasts must be strictly selected and be resistant both to alcohol and to cold (the Amarone fermentation period is between January and February). After drawing off the lees, the product is placed in steel vats in order to complete malolactic fermentation in the following months. At this point, the maturation process, lasting three years with ageing 12 months in large barrels (Slavonian oak) and 20% in small casks, barriques and tonneaux (French oak), will take place. Prior to the release of the product, the wine is left to mature for at least 6-8 months in the bottles.

### Organoleptic description

Typical aromas of ripe fruit, fruit preserve and cherry are immediately perceived on first olfactory examination. Particularly striking is the incredible long length that lingers on the palate, when the wine displays all its strength through a warm and elegant body.

### Pairing and serving

It is an excellent partner to game, grilled and stewed meats, but is also as a "conversation wine". Recommended drinking temperature 18-20°C. To be uncorked at least two hours before serving.

### Analytical data

Alcohol: 15.0%  
Total acidity: 5,7 g/l.  
Clean acidity: 0,65 g/l.  
Net dry extract: 31,50 g/l.

