



Amarone della Valpolicella

DOCG BIO 2019

Grape varieties: Corvina, Rondinella, Corvinore, Molinara, Oseleta.

Vineyards: The grapes come exclusively from vineyards where organic farming methods are used.

Soil: Limestone and clay, altitude 180 metres a.s.l.

Harvest: When perfectly ripe, the grapes are carefully selected, harvested by hand and placed on five-kilogram racks. They are then left in the fruit room for over 80 days.

Vinification: The drying process used for this wine reduces the original weight of the grapes, leading to a natural concentration of the sugars in the must. Fermentation is spontaneous. The skins are worked daily, with pumping over and punching down to obtain maximum concentration and bring out the aromas. Malolactic fermentation is spontaneous. The wine is aged in small oak barrels for at least 36 months before being bottled without filtering.

Description: Ruby-red in colour with subtle orange reflections. On the nose, ripe red fruit blends with wood spice. Potent and alcoholic on the palate, with persistent tannins balancing the sweetness brought out by the drying process.

Food pairings: This firmly structured wine pairs well with rich red meats and roasts. Excellent with salamis and mature cheeses. Meditation wine. Serving temperature 18°C.

Analytical data:

Alcohol content: 16.30% vol

Sugar: 1.7 g/l

Total acidity: 6.42 g/l

pH: 3.41

Total Sulphur Dioxide less than 40 mg/l

