

# Amarone della Valpolicella DOCG

---

**PRODUCTION AREA:** Illasi

**AGE OF VINEYARD:** 10-45 years

**EXPOSURE:** South east

**ALTITUDE:** 250/400 m

**SOIL TYPE:** Chalky soil of glacial origin

**GRAPE VARIETY:** Corvina, Corvinone, Rondinella, Oseleta

**PRUNING SYSTEM:** Guyot/Pergola

**YIELD PER HECTARE:** 24 hl/Ha

**HARVEST PERIOD:** Mid October

**WINEMAKING TECHNIQUES:** the grapes are left to dry in the fruit drying loft for approx. 3 months. The grapes are destemmed, pressed and vinified with delestage followed by alcoholic and malolactic fermentation for 15 days in vertical stainless steel vats. The wine is then matured for 3 years in Allier oak tonneaux and barriques. The wine is left to mature for at least 1 year in the bottle.

**CHARACTERISTICS:** the result is a deep ruby red wine, impenetrable. To the nose comes with intense black pepper, then the fruit jam: cherry and plum. Finally, hints of liquorice, cigars and cocoa. In the mouth it's fresh, fruity with a strong minerality. Powerful and wrap with a clean and elegant tannins capable of long aging.

**IT PAIRS WELL WITH:**



**Char-grilled meats**



**Mature cheese**



**Game**

