

LA FORMICA



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, hint of liquorice, cigars and cocoa. In the mouth it's fresh, fruity with a strong minerality. Powerful and wrap with a clean and elegant tannin capable of long aging.

