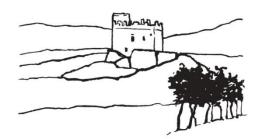
LA FORMICA



AMARONE DELLA VALPOLICELLA DOCG

PRODUCTION AREA: Illasi

AGE OF VINEYARD: 10-45 years

EXPOSURE: South east **ALTITUDE**: 250/400 m

SOIL TYPE: Chalkysoilof glacialorigin

GRAPE VARIETY: Corvina, Corvinone, Rondinella, Oseleta

PRUNING SYSTEM: Guyot/Pergola

YIELD PER HECTARE: 24 hl/Ha HARVEST PERIOD: MidOctober

WINEMAKING TECHNIQUES: the grapesare leftto dry in the fruitdryingloft for approx. 3 months. The grapesare destemmed, pressed and vinified with delestagefollowed by alcoholic and malolactic fermentation for 15 days in vertical stainless steel vats. The wineisthenmaturedfor 3 yearsin Allieroaktonneauxand barriques. The wine is left to mature for at least 1 year in the bottle.

CHARACTERISTICS: the resultisa deeprubyredwine, impenetrable. To the nosecomes with intense blackpepper, then the fruitjam: cherry and plum. Finally, hintsof liquorice, cigars and cocoa. In the mouthit's fresh, fruity with a strong minerality. Powerful and wrap with a clean and elegant tannins capable of long aging.

