



Amarone della Valpolicella Denominazione di Origine Controllata e Garantita

Designation : **Amarone della Valpolicella DOCG**

Vine varieties: **Corvina, Corvinone, Rondinella, other varieties of the territory**

THE TERRITORY:

Geographical location: **Tenuta di Mezzane, Tenuta di Cazzano di Tramigna**

Height: **350/400 meters asl**

Exposure: **south**

Soil type: **limestone**

Vineyard training system: **guyot and pergola**

Vine planting year: **from 1972 to 2009**

Vine density: **4,000 to 5,400 vines per hectare**

Vineyard management: **sustainable agriculture and great attention to natural cycles**

VINIFICATION AND AGEING

Harvest: **early October with manual harvesting of the grapes with selection of the best bunches**

Drying: **natural drying in fruit cellar for 3/4 months with a sharp drop in weight of around 30%**

Vinification: **soft crushing of destemmed grapes in the months of January and February**

Fermentation: **at a controlled temperature of 18/21°**

Fermentation time: **about 30 days**

Ageing:

- **80% in wood for 18 months of which:
2/3 in American and French barriques, half of which are used for the second and third time
1/3 in large barrels**
- **20% in steel**

ANALYTICAL DATA

- **Alcohol content 15°**
- **Residual Sugar 8 g/l**
- **Dry extract 40 g/l**

TASTING NOTES

Amarone DOCG has maintained unchanged its typicality, so that “the essence of the territory” of Valle di Mezzane and Cazzano di Tramigna powerfully emerges. Rich in colour, firmly structured but with fresh notes. This wine has personality and is also able to convey elegance and depth upon tasting.

In the palate it is rich and deep, elegant and potent at the same time, still young but already very balanced, with the typical notes of currant and wild berries that blend well with the complexity of the wine.

