



AMARONE della Valpolicella D.O.C.G. Riserva



FEATURES

Denomination: Amarone della Valpolicella DOCG Riserva

Production zone: Veneto, Verona, Mezzane

Varietal: 70% Corvina, 25% Rondinella, 5% Molinara

Vinification: the grapes are selected during the year and the drying process is long and natural for about 120 days; fermentation lasts four weeks with addition of yeasts.

Maturation: 36 months in oak barrels of 225 Lt and 24 months in bottles.

Tasting notes: full bodied, round with notes of red fruits and vanilla.

Production: 4.000 bott/750 mL

Closure: Natural Cork

Serving temperature: 16 -18°C

Alcohol: 17,50%

Zuccheri: 4.90 g/l

Acidity: 6.15 g/l

Extract: 38.90 g/l

Trellis system: guyot, 5.000 vines per ha