



SALVALAI

The prestigious wines of Italy

Amarone della Valpolicella Denominazione di origine controllata e garantita Classico



The grapes, harvested in the municipalities of Negrar, Marano di Valpolicella and San Pietro in Cariano, are carefully dried on trellises until mid-January. Amarone is a full-bodied, structured, complex, elegant wine, with an original flavor that expresses a single "terroir". A wine that cannot be compared with others and that offers excellent results with aging.

Production

The grapes: Corvina (70-75%), Rondinella (25%) and Negrara/Rossignola (5%) are harvested between the end of September and the beginning of October at their peak condition and perfect ripeness. They are immediately placed in wooden crates and set to dry in the cellar in special rooms called "fruttai" that are well-ventilated and provided with spacious openings that ensure the airing of the environment. The grapes are generally left in the fruttai until February of the year after the harvest, until they have lost about half their weight. This natural dehydration concentrates the aromas of the grapes and gives it a higher concentration of sugars and polyphenols as well. After drying, the grapes are pressed gently and begin their alcoholic fermentation that continues for about 20/25 in contact with the skins at a temperature of 18°-20° C. At the end of this period, it is racked off for malolactic fermentation. When these processes have been completed, the wine is aged for 2-3 years in large casks of Slavonian oak, at first, and then in smaller casks (barriques) of Allier oak. After it has been bottled, the wine is refined for another 6 months before consumption.

Organoleptic description

With an intense ruby color, and persistent aroma, hints of cherry, spices and a pleasant fragrance of plum and wild berries. This Amarone has a vigorous body that is at the same time soft, warm, full and smooth.

Pairing and serving

Ideal with red meats, game, roasts and aged cheese. It is also equally good as a wine to serve at the end of the meal. It should be served at a temperature of 18°-20° C and, to enjoy all its quality, should be uncorked at least 2 hours before serving.

Analytical data

Alcohol: 15 %
Total acidity: 5.8 g/l.
Clean acidity: 0,6 g/l.
Reducing sugar: 8.5 g/l
Net dry extract: 32.0 g/l.