



SALVALAI

The prestigious wines of Italy

“ V E J O ”
A M A R O N E D E L L A V A L P O L I C E L L A
Denominazione di origine controllata e garantita
C l a s s i c o



Production

Grapes: 75% Corvina, 20% Rondinella and 5% Negrara/Rossignola. Drying time is longer compared with the one of the amarone classico. Maturation in new french barriques plays a key role in balancing the tannins while subduing the more youthful of the aromas. Maceration time 28 days. Aged in oak for 12 months and in barriques for 15 months. Blended together for 4 months. Matured in bottle at least for 9 months.

Organoleptic description

Vigorous full-bodied wine, which is warm and inviting but not overly alcoholic. Very deep ruby red colour. Intense, persistent and complex smell of fruit. A perfect combination of silky tannins, warmth of alcohol and roundness of glycerine all enhancing to enjoy hints of spices, dried cherries, chocolate and cranberries.

Pairing and serving

Ideal with game, grilled meats, stews and well mature cheeses. To be served at 18°-20°C and possibly decanted, whether decanting would not be possible it is recommended to open the bottle 2 hours in advance before serving.

Analytical data

Alcohol: 15.50%
Total acidity: 6.0 g/l.
Clean acidity: 0.7 g/l.
Reducing sugar: 8 g/l
Net dry extract: 31.0 g/l