



## Amarone della Valpolicella Denominazione di Origine Controllata e Garantita

Designation: **Amarone della Valpolicella DOCG**  
Vine varieties: **Corvina, Corvinone, Rondinella and  
other varieties of the territory**

### THE TERRITORY:

**Geographical location:** Valpolicella

**Vineyard training system:** guyot and pergola

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

### VINIFICATION:

**Harvest:** early October

**Drying:** natural drying for 3/4 months

**Vinification:** soft crushing of destemmed grapes

**Fermentation:** at a controlled temperature

**Fermentation time:** about 30 days

### AGEING:

- in wood
- 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” 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. The bouquet is broad with berries, dried flowers, licorice and a spicy final that blends well with the complexity of the wine.

