



Amarone

della Valpolicella DOCG

Production area Mezzane, Tregnago

Vineyard age planted in 2001

Exposure south-east

Altitude 450 meters

Soil type calcareous

Grape variety Corvina, Corvinone, Rondinella, Oseleta

Runing system Guyot

Yield per hectare 30 hl/ha

Harvest period early October

Winemaking techniques first selection of grapes, dried in plateaux for 2 months. The grapes are destemmed, pressed and vinified with delestage followed by alcoholic and malolactic fermentation for 15 days in vertical stainless steel vats. 2 years aging in tonneaux and barriques and assembly for the last year in 20 hl Allier oak casks. One year bottle aging before commercialization.

AMARONE ACCORDING TO GRAZIANO

"My personal challenge is to give Amarone back its rightful place on the table. A gastronomic wine that combines power and complexity with a clean and smooth texture".

DESCRIPTION

The wine has a ruby red color. The aromas are intense and complex. On the palate cherries, plums mixed with bitter cocoa and licorice. Flavoursome and smooth structure balanced with tannins and freshness thanks to the altitude of vineyard and the high chalk composition in the marl soil. Power combined with elegance, as suggested by the horse breed T.P.R on the label.

The wine pairs well with well-cooked meats especially if flavoured with spices and aromatic herbs and game. Ideal served with mature cheese and particularly with Parmigiano Reggiano.

