

Amarone della Valpolicella Classico

Vine Variety

The Amarone della Valpolicella Classico DOCG DolceVera red wine is made from 50% Corvina grape, 25% Corvinone grape, 15% Rondinella grape and 10% from other grape varieties. All of them are native vines cultivated in the town of Villa of Negrar, at an altitude between 260 and 280 m a.s.l.

The hilly area on which the DolceVera vines stand ensures optimal sun exposure for the ripening of the grapes and a balanced and more alcohol-rich production.

Winemaking

Amarone della Valpolicella DolceVera, is obtained from the best grapes harvested in late September and early October. After undergoing an extremely accurate selection process, they are put in boxes of 6 kg each and then to dry in a straw mat for about 3 months.

After a weight loss of 40%, the grapes are crushed and de-stemmed, the fermentation takes place in steel tanks at a controlled temperature of 24°C and the maceration on the skins lasts approximately 30 days. What is obtained is a sumptuous and valuable wine with notable alcohol content and an equally impressive structure.

Wine aging

Our Amarone is refined in barrels of 7,5 ht and then makes a passage in large barrels. All for a period of 36 months. For the aging, we use both the French oak that releases soft and silky notes on the wine, and that of Slavonia, which lead to an aromatic body of very rich spices. Everything takes place in the small cellar built near the main vineyard of Villa.

Organoleptic notes

It shows an intense and brilliant ruby red, the violet reflections with time will leave space to a red ruby which is a sign of the time. The aromatic profile expresses a broad and complex bouquet. The secondary hints of cherry and black cherry are intense, which evolve from a mixture of fruits to fruit preserved in alcohol. The tertiary scents of spices, vanilla coffee and black pepper stand out. At the end, a minty note in perfect harmony. On the palate, the wine is warm, intense and persistent. The tannin although present, is hidden by the softness well counterbalanced by acidity. Despite the complex structure, the wine is well balanced and fine.



Analytical data for 2015 crop

Alcohol content:	16,0%
Content:	75 cl
Residual reducing sugars:	8,00 g/l
PH:	3,48
Total acidity:	5,55 g/l
Volatile acidity:	0,58 g/l
Dry extract:	33 g/l