

AMARONE DELLA VALPOLICELLA DOCG

**APELLATION:**

AMARONE DELLA VALPOLICELLA DOCG

ALCOHOL CONTENT:

16 % Vol

SUGARS:

4.5 g/l

TOTAL ACIDITY:

5.6 g/l

PRODUCTION AREA:

Best vineyard grapes in the DOCG area in the CAMPIANO location, municipality of CAZZANO DI TRAMIGNA

GRAPE:

70% corvina , 30% rondinella.

PRODUCTION PER HECTARE:

6 tons.

HARVEST:

First decade of October.

VINIFICATION TECHNIQUE:

The grape is picked up by hand and posted in platform and gives up in the fruit, where the temperature is constantly monitored and humidity. The wine making is carried out at the beginning of January, when the all of grapes falling is about 45% and It is always on the basis vintage.

The fermentation temperature oscillate between 23 and 28°C and the duration of the maceration is about 20 days, according to the grape characteristics. The wine then is ripen in barrique for at least 30 months. After bottling remains aging for at least 10 months before entering consumption.

TASTING:

Ruby red color with granate reflections. With nose is very intense and persistent, with fruited notes of cherry under the spirit, dried plum and dried fruit as the hazelnut and almond, performed by times with notes of tobacco, goudron and cinnamon. In the mouth, It is immediately rolling up, with a high structure and an elegant, softness of the tannins that give a large balance during the time.

FOOD PAIRINGS:

Indicated with great roasts, braised, game and seasoned cheeses.

TASTING TEMPERATURE:

20 - 22° C

WWW.MONTETONDO.IT

