



# AMARONE DELLA VALPOLICELLA RISERVA DOCG 2016



## IN VINEYARD

The land is at an altitude of 450 meters above the sea level and is made by the alteration of calcareous-fossiliferous formations, in particular the red flake and biancone marble.

Harvest takes place in several passages during the last two weeks of September to allow optimal ripening of the grapes. The grapes are harvested by hand and placed in the fruit shed for drying.

The 2016 vintage was characterized by a cold but dry winter, a rainy and cool spring until May, and summer was not particularly hot. September-October period was characterized by high temperatures and good ventilation, this was favorable and decisive for the optimal technical-phenolic ripening.

## IN CELLAR

The grapes are left to dry in well-ventilated rooms for more than 12 days so that colour, flavor and sweetness are concentrated. In winter the grapes are pressed and the slow fermentation lasts for a couple of months under the supervision of the oenologist. Subsequently, the must is decanted into 500-litre oak tonneaux where fermentation will end. The wine then ages in wood for more than 30 months with frequent battonage before bottling.

Further refinement in the bottle follows until optimal maturity is reached.

## IN TASTING

Intense garnet red colour. Ripe red berry fruits, blueberry, black cherry and hints of spices stand out on the nose. Robust and round structure, with a rich taste and refined elegance, it is a long and persistent wine that gives great satisfaction to the palate.

## PAIRINGS

Try it with the traditional risotto with Amarone or with meats such as roast veal with truffles or game such as guinea fowl with sage. Perfect in combination with long-aged cheeses.

Sublime meditation wine.

Taste at 18 °C

## Technical Information

- Bottle format: 0.75 l
- 16% Alc. Vol.
  
- Sulphite content: 88 mg/l
- Sugars: 9 gr/l (+/-0.5g/l)
- Acidity: 6.7
  
- PH: 3.46
- Production Area: Eastern Valpolicella