

Casa Lupo



AMARONE DELLA VALPOLICELLA DOCG 2019

IN VINEYARD

The soils are located at an altitude of 450 m/asl, are produced by the alteration of calcareousfossiliferous formations, in particular the red scaglia and the biancone.

The harvest takes place in several steps during the last two weeks of September to allow for optimal ripening of the grapes. The grapes are harvested by hand and left to dry in the loft.

The 2019 vintage can be defined as a fairly rainy year, in spring it provided the land with a good supply of water to withstand a hot June with no rainfall. This has led to an excellent health of the grapes and a high quality level.

IN CELLAR

The grapes, collected in small cases, remain in drying until the first half of December. The loss of water, as a consequence of the drying period, improves the concentration of all substances of the grape. Fermentation and maceration occur in small steel vats; it follows final fermentation and maturation in oak barrels of 500/1000 LT, where the wine will stay for about 18-24 months. Amarone ages further in bottle until optimal maturity.

TASTING NOTES

Red color with dark garnet reflections. There are hints of ripe fruit with red berry as currants, blueberries, sour cherries and jam with a final bouquet of spicy vanilla perfume. Rich, refined, elegant, a wine of a great structure.

PAIRINGS

Amarone is perfectly paired with traditional meat dishes such as braised meat, stews, wild game and aged cheese. Excellent as meditation wine.

Taste at 18°C.

Technical information

- Bottle format: 0.75 l
- 16% Alc. Vol.
- Sugars: 9.7 g/l
- Production Area: Eastern Valpolicella