

C O R T E V O L P O N I

AMARONE CLASSICO DELLA VALPOLICELLA D.O.C.G.

VINES

Autoctone varieties: 40% Corvinone, 35% Corvina, 20% Rondinella, 5% Oseleta.

VINE TRAINING SYSTEM

Pergola Veronese, plant-density 3.200 vines per hectare.

HARVEST

Last week of September, only for the best ripe and healthy bunches. Handpicking in small trays of 5 Kg.

DRYING

Natural ventilation in the best airy rooms. Grapes are laid down in monolayer trays for the "Appassimento". Normally it takes 100-120 days, depending on the vintage.

VINIFICATION

Grapes are destemmed, then gently pressed, and put under cold maceration for 8-10 days. The process starts in January and it follows natural outdoor temperatures at this time of the year. Afterwards, temperature is increased to 24-26 ° C in order to help yeasts fermentation.

AGEING

50 % of the wine is aged in new French oak barriques and 50% in big oak barrels, second passage. Then follows a refinement period in bottle of minimum 6 months.

TASTING NOTES

Amarone shows an intense ruby red color, with a violet edge. It has a warm, ethereal and spicy bouquet with scents of red berries and dried fruits. The flavor confirms the great harmony of the wine, characterized by fruity notes and smooth tannin sensations, plenty of elegance along with fine spices

TECHNICAL INFO

Alcohol content: 16% By Vol.

Residual sugars : 7,40 g/l

Total acidity : 5,50 g/l

pH: 3,62

Total dry extract: 34,30 g/l

Bottle sizes: ml. 750 – ml. 1500

Service Temperature: 18 °C