

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

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

RISERVA 2012

VINES

Autoctone varieties: 45% Corvina 30%, Corvinone, 20% Rondinella, 5% Oseleta.

VINE TRAINING SYSTEM

Pergola Veronese, plant-density 3.500 vines per hectare.

HARVEST

Last week of September, selecting the best healthy clusters. Hand-picked, carefully placed in small boxes of 5 Kg, ready for the "drying" period.

DRYING

Natural ventilation, in the "Fruttaio", a special room on the first floor, with open doors and windows, to guarantee the natural airflow and avoid any risk of quality decrease. Grapes clusters are laid down in monolayer in the tray, for the "Appassimento". Normally it takes almost 4 months, to the middle of January. During this period, there are frequent quality controls, considering that grapes are losing 35% of their initial fresh weight.

VINIFICATION

Grapes, after drying, are destemmed and transferred in fermentation tanks, for four weeks of skin-maceration. This long process is the guarantee of the best extraction of the noble characters from the skin of grape.

AGEING

The oak ageing of the wine takes three years, both in small French barriques and partly in bigger barrels of Slavonian oak.

Then Amarone Riserva follows a refinement period in bottle of minimum 18 months.

TASTING NOTES

Amarone Classico Riserva has a deep and intense ruby red colour, with a garnet edge. It has a warm, characteristic aroma of red berries, as cherries and plums, with hints of spices, underlined by a soft delicate tannin note. The flavor confirms the complexity of the wine, with great power in a perfect harmony and a very elegant body, characterized by fruity notes and smooth tannin sensations, thanks to the long ageing period, both in oak barrels and in bottle.

TECHNICAL INFO

Alcohol content: 15,90% By Vol.

Residual sugars : 6,90 g/l

Total acidity : 5,60 g/l

pH: 3,65

Net dry extract: 35,20 g/l

Bottle sizes: ml. 750