

## Amarone della Valpolicella



Amarone differs from Valpolicella for two simple reasons.

The first concerns the duration of the drying process, which in the case of Amarone can be prolonged to three months instead of one and a half.

The second instead refers to the age of the vines. Our company's philosophy considers that, in order to produce Amarone, only the grapes that are harvested from vines which are older than ten years can be used. The younger vines are therefore only used in the production of Valpolicella.

Notwithstanding these two differences and other small variations with regards to the percentage of the different grapes used, it can be said that these two wines are almost identical, in the sense that the underlying process of their production and aging are exactly the same.

In saying this, Amarone can be distinguished from its smaller brother by its strength and elegance. Undoubtedly the complexity of this wine is superior in respect to that of Valpolicella and has its place in the category of wines that are usually defined as "meditation wines".

Subtle aromatic hints, that range from black cherry, blueberry to chocolate, anticipate the opulent expression of mature fruit that flows into the mouth with inadvertent persistence. Nuances of truffle, tobacco and new leather wrap around the finish.

It is a wine with undiscovered potential, but whose depth leaves one hoping that it has a very long development ahead of it.

## Technical Specifications

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| <b>SOIL</b>            | Originated from alluvial plains, composed of 70% gravel, 15% silt and 15% clay.  |
| <b>HARVEST</b>         | From 20 <sup>th</sup> September to 25 <sup>th</sup> October, the finest bunches of grapes are selected, after which a meticulous manual control is carried out to eliminate all grapes that do not meet the standards required. The selected grapes are then placed in a plastic plateaux and are then left to rest for three months in large open rooms, where an innovative ventilation system helps maintain an elevated and thorough air flow. |
| <b>BLEND OF GRAPES</b> | 60% Corvina, 20% Rondinella, 10% Oseleta, 10% Croatina. The grapes destined for use in the production of Amarone are only harvested from vines that have a minimum of 10 years of age.   |
| <b>PRESSING</b>        | Pressing usually occurs in the middle of December after a further manual control of each bunch of grapes has been carried out, in order to remove any grape that has been damaged during the months of the drying process.   |
| <b>FERMENTATION</b>    | Fermentation takes place in steel tanks at a controlled temperature of around 28°, which are equipped with a sophisticated computerised system which allows for automated punching for a period of around 15 days, including the final maceration which takes two days.  |
| <b>AGING</b>           | After decantation in the middle of January, the Amarone, which still contains some residual sugars, is placed into new barrels, where it begins a slow fermentation process which will last for a further 18 months. The total amount of time that it remains in the barrels is 36 months.   |
| <b>BOTTLING</b>        | The final phase of the production process, which takes place once assembly of the barrels has finished and mass filtration has been obtained. The wine is bottled and left to age for a further 24 months before the final product is ready for sale.  |