



AMARONE  
DELLA VALPOLICELLA  
CLASSICO DOCG  
BIOLOGICO

Production area:	Municipality of Negrar, località San Vito 45°30'48.36" N, 10°55'46.49" E
Soil composition:	Clay and calcareous stones
Vineyards altitude:	200 m above sea level
Grapes:	Corvina 70%, Corvinone 10%, Rondinella 17%, Molinara 3%
Age of vines:	35 – 40 years
Training:	Pergola veronese
Yield:	90 q.li ha
Vintage:	End of September, beginning of October. The grapes are picked and laid in 6kg boxes
Drying process:	The boxes are taken to typical drying rooms with natural ventilation for about 100 days.
Vinification:	The fermentation occurs in concrete tank with conditioned temperature and it lasts for about 30 days.
Ageing:	The wine ages in big oak barrels for 36 months, and then it ages for other 12 months at least in the bottle.
Production:	12000 per year.
Tasting notes:	Colour: clear garnet red, with great consistency and good transparency. Nose: complex aromas of violets and geranium, red preserved cherries, dried plums, tobacco, leather and vanilla. Structure: velvety and warm texture in balance with its freshness and sapidity. Long finish.
Serving suggestion:	Game, wild meat, aged cheese
Serving temperature:	18°C
Lay down time:	20 years



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AGRICOLTURA ITALIA