

AMARONE DELLA VALPOLICELLA DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 6 ha

Soil composition: marl and limestone

Training method: pergola veronese

Elevation: 984 ft a.s.l.

Vines/ha: 4,000 vines/ha

Exposure: South

Vines age: 15-25 years

Harvest time: end of September; grapes dried in aired rooms until January

First vintage: 2012

Production: 6,000 bottles



WINEMAKING & AGING

Varietal composition: 60% Corvina Veronese, 20% Rondinella, 20% Corvinone

Fermentation

Container: stainless steel tanks

Length: 50 days

Temperature: 73-81 °F

Maceration

Length: 50 days

Aging

Container: 20hl barrels

Wood: French oak

Length: 2 years

In bottle: 6 months



TECHNICAL DATA

Alcohol: 15%

Residual sugar: 6 g/l

Acidity: 5.6 g/l

Dry extract: 34.5 g/l



FOOD PAIRINGS

Ideal with spicy dishes, game, and seasoned cheeses. Excellent with Parmigiano-Reggiano cheese.



TASTING NOTE

Deep ruby-red color with pomegranate reflections. Ethereal nose reminiscent of peach blossoms, violets, raspberries, and mint.

On the palate, it is intense and refined, offering full body and smoothness, with distinct notes of dried grapes.

PRODUCER PROFILE

Label owned by: Vias Imports

Winemaker: Enrico Paternoster

Total land under vine: 35 ha

Winery production: 380,000 bts

Region: Veneto (Italy)

