

LA MAREGA

AMARONE DELLA VALPOLICELLA CLASSICO DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 20 ha

Soil composition: Cretaceous and Eocene with good presence of clay, rich in skeletons

Training method: Veronese pergola

Elevation: 720-985 ft a.s.l.

Vines/ha: 1,618-2,025 vines/ha

Exposure: North-East

Vines age: 35-20 years

Harvest time: end of September, grapes dried in aired rooms for 4 months

First vintage: 2005

Production: 10,000 bottles



WINEMAKING & AGING

Varietal composition: 70% Corvina and Corvinone, 30% Rondinella, Croatina, Oseleta, and Dindarella

Fermentation

Container: Slavonian oak casks

Length: 50 days

Maceration

Length: 25-30 days

Aging

Container: oak casks

Wood: Slavonian wood

Length: 30 months

In bottle: 6 months



TECHNICAL DATA

Alcohol: 15%

Residual sugar: 1.7 g/l

Acidity: 5.7 g/l

Dry extract: 30.7 g/l



FOOD PAIRINGS

Ideal with grilled or roasted red meats, game, and flavorful, piquant cheeses like Parmesan.

Excellent with pasta with ragu sauce and with beef tartare.



TASTING NOTE

Deep ruby-red color.

Intense and highly developed, with notes of dry herbs, prunes, and cherries.

Full-bodied with a velvety, warm mouthfeel and a long finish.

PRODUCER PROFILE

Estate owned by: Scamperle family

Winemaker: Franco Scamperle

Total land under vine: 20 ha

Winery production: 130,000 bts

Region: Veneto (Italy)

