

PERGOLE VECE

AMARONE DELLA VALPOLICELLA CLASSICO DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 3 ha

Soil composition: basalt, clay and toar, rich in minerals

Training method: Veronese pergola and Guyot

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

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

Exposure: North-East

Vines age: 60-20 years

Harvest time: end of September, dried in aired rooms for 5 months

First vintage: 1990

Production: 6,500 bottles



WINEMAKING & AGING

Varietal composition: 80% Corvina and Corvinone, 20% Rondinella and Oseleta

Fermentation

Container: French oak barriques

Length: 60 days

Maceration

Length: 40 days

Aging

Container: barriques

Wood: French oak

Length: 30 months

In bottle: 8 months



TECHNICAL DATA

Alcohol: 16.5%

Residual sugar: 3.2 g/l

Acidity: 5.9 g/l

Dry extract: 38 g/l



FOOD PAIRINGS

Ideal with roasted and grilled meats, game, or mature cheeses; an excellent meditation wine.



TASTING NOTE

Ruby red with violet reflections.

Intense and complex nose with aromas of ripe fruit, prune, forest floor, licorice, black pepper, and coffee. Concentrated with great structure, elegant and harmonious, finishing with long herbaceous notes.

PRODUCER PROFILE

Estate owned by: Scamperle family

Winemaker: Franco Scamperle

Total land under vine: 20 ha

Winery production: 130,000 bts

Region: Veneto (Italy)

