



AMARONE CLASSICO DELLA VALPOLICELLA

CATEGORY | DRY RED WINE

In a word: the King

The uncompleted name "Am" conveys this still-incomplete "work."

The shape of the letter A suggests a vat, symbol of winemaking, but also a hair-clip, signifying a feminine wine.

Amarone Classico della Valpolicella DOP

Denominazione Origine Protetta

Town/area: Negrar (Verona)

Soil profile:

limestone and clay

Grapes:

40% Corvina, 30% Corvinone,
15% Rondinella, 10% Oseleta,
5% Croatina

Technical data:

alcohol 15.5%
residual sugar 7-8 g/l
total acidity 6.33 g/l
dry extract 31 g/l
pH 3.50

Vineyard practices:

the grapes for Amarone are grown in the oldest vineyards.
Organic fertilisation and hand-pruning;
shoot-thinning, leaf-pulling,
cluster-thinning. Harvest
is in the 2nd and 3rd
decade of September

Vinification and maturation:

minimum 3 month natural semi-drying of the grapes, with no use of dehumidifiers. After pressing in January, the grapes are held in steel tanks and in concrete vats, without added yeasts or other biotechnical agents, until the fermentation begins, with very few pumpovers or punchdowns performed. After maceration on the pomace for over 2 months, the wine matures in large Slavonian oak ovals for a minimum of 5 years. From this moment on, regular topping-up is the only operation performed: time very gradually shapes the wine's characteristics. It receives one years' bottle-ageing. Amarone is produced only in the finest growing years

Ideal food pairing:

at its best with roasts and boiled meats, aged cheeses such as Parmigiano Reggiano or Grana Padano. Enjoyed on its own or at meal's end, it is superb

Serving temperature: 18°C

Recommended glass: balloon-shaped stemmed glass

Appearance:

intense ruby red, glycerine-rich,
tending towards garnet with ageing

Bouquet:

notes of ripe cherry and morello cherry,
semi-dried plum, and spices

Palate:

enters with appealing savouriness, mirroring the fragrances on the nose and adding fruit preserves; with ageing, the palate lengthens, offering delicate impressions of pepper, black liquorice and cocoa powder

Available sizes:

750 ml / 1,5/3,0/5,0 l

Packaging:

cases of 6 bottles. Wood box of 1-3-6 bottles for 750 ml and magnums

