



AMARONE DELLA VALPOLICELLA

denominazione di origine controllata

2007

FIRST VINTAGE OF PRODUCTION

1993

GRAPE VARIETIES

Corvina and Corvinone 70%, Rondinella 20%, Oseleta 10%.

AGE OF PLANTING

Since 1960 to 2001.

SOIL COMPOSITION

Calcareous with red clay and tufo.

PLANTING DENSITY

2600 in pergoleta; 5/7000 in trellis.

VINTAGE CLIMATE

Regular vintage, the seasons were quite balanced and all process were respected by the weather conditions. A good July permitted a good green harvest and the cyclical rainfall helped the constant maturation of the grapes. Very good vintage, we are waiting extraordinary results for structure, balance and complexity. Probably better than 2001 vintage.

WINEMAKING TECHNIQUE

The healthiest, ripest bunches of picked grapes undergo a unique drying process (Appassimento) that take place, on plateaux, in a well naturally ventilated loft.

The grapes lose at least the 35% of their original weight thereby concentrating sugar, aromatic compounds and noble tannins. In January grapes are gently crushed and the fermentation starts at low temperature(13-17 C)

12-15 days of skin-must maceration at 20 to 26 °C (72 to 84 F) in steel tanks 100 hl of capacity.

Regular remontages(twice in a day).

Transfer to oak barrels of 350 ,500 and 2000 litres of various origins and composition and age, mostly from Allier forest.

Assemblages in steel tanks 100 hl or 200 hl of capacity.

MATURATION IN OAK BARRELS 350 l. 8 months

MATURATION IN OAK BARRELS 500 l. 10 months

MATURATION IN OAK BARRELS 2000 l. 6 months

ENO-CHEMICAL CHARACTERISTICS

Alcohol: 16.90 % vol

Total acidity: 6.40

PH: 3.56

Sugar: 11 g/l

Extract: 36,5

ENJOY TO DRINK

Stewed meat, roast of red meats, seasoned cheeses; agreeable also as a meditation wine.

