



Amarone della Valpolicella Docg 2010



First vintage of production	2006
Grape varieties	Corvina 45%, Corvinone 40%, Rondinella 10%, Oseleta 5%
Geographical area	Veneto – Italy North-east of Verona on the hill that separates Montorio from Valle d'Ilasi
Total extension of the vineyards in the estate	27 hectares of modern vertical trellis
Age of planting	since 1960 to 2001
Soil composition	calcareous with red clay and tufo
Planting density	5/7000 in trellis
Harvest	from September 1st to October 5th
Yield per plant	1 kg
Vintage climate	Very particular vintage, the Springtime and the beginning of summer were quite cold and the grapes maturation was delayed till July, when in a couple of weeks there were very high temperatures, almost a record. But after this, the season followed up with temperatures and humidity really lower than usual and this let the grapes develop a thicker skin and great acidities. This is the reason why, the several rains during the harvest didn't compromise too much the general quality. Medium 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) Transfer to oak barrels of 700, 1500 and 2000 liters of various origins and composition and age, mostly from Allier forest. The wine remains at least 8 month in bottles before release.
Enochemical characteristics	Alcohol 15.35 % vol Total acidity 6.20 g/l PH 3.39 Sugar 6.50 g/l Extract 33.2 g/l
Enjoy to drink	Stewed meat, roast of red meats, seasoned cheeses; agreeable also as a meditation wine.
Tasting notes	Ruby red color with purple rim. Deep nose of cherries and little red fruits. Full bodied and ripe tannins on mouth, liquorices aftertaste.