



# AMARONE DELLA VALPOLICELLA

D.O.C.G.

**Classico**



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#### REGION OF ORIGIN:

Classic zone of the Valpolicella.

#### GRAPE VARIETIES:

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

#### SOIL:

The soil is prevalently clay-limestone with a high proportion of rock and stone.

#### VINEYARDS:

Our vines are trained according to the traditional Veronese pergola vine training system. Harvest is rigorously manual. It starts in the last week of September and continues until October.

#### VINIFICATION AND AGEING:

Only the best quality grapes from those parts of the vineyard with the most exposure to sunlight are chosen to make this wine. The whole grape bunches are placed in small wooden cases in which they will undergo the slow and natural process of drying which lasts from harvest to the end of January. As the grapes slowly dry they undergo physiological changes that contribute to the wine's unique bouquet and flavours. Amarone is the result of meticulous work in the vineyard as well as a long and patient period of ageing that lasts for at least two years from when the wine has completed its fermentation.



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**750 ML**