

# AMARONE DELLA VALPOLICELLA DOCG

## RISERVA

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**DENOMINATION:**

AMARONE DELLA VALPOLICELLA DOCG RISERVA – 3300 BOTTLES PRODUCED

**ALCOHOL CONTENT:**

VOL. 16.5°

**REDUCING SUGAR:**

G/L 4.5

**TOTAL ACIDITY:**

G/L 5.30

**PRODUCTION AREA:**

A BLEND OF THE BEST GRAPES FROM THE VINEYARD WE HAVE ON THE VALPOLICELLA DOCG AREA: LOCALITY CAMPIANO, OVER CAZZANO DI TRAMIGNA

**GRAPE VARIETY:**

70% CORVINA; 30% RONDINELLA

**PRODUCTION PER HECTARE:**

60 Q

**GRAPE HARVEST:**

IN THE FIRST 10 DAYS OF OCTOBER BY HAND. THE GRAPES ARE PICKED AND PUTTED IN SMALL PLASTIC BOXES FOR ABOUT 4 MONTH IN SPECIAL DRY AND WELL-VENTILATED ROOMS CALLED "FRUTTAI";.

VINIFICATION: IN THE END OF JANUARY THE GRAPES ARE LOST ABOUT THE 40-45 % OF THE JUICE, FROM HIRE START THE VINIFICATION. THE MACERATION DURING ABOUT 20 DAYS AT 23-28 °C.

THE WINE AGE IS FOR 60 MONTH ON A BIG BARREL (SLAVONIAN OAK) OF 30 HL.

AFTER THE BOTTLING IT AGE FOR MINIMUM 6 MONTH ON THE BOTTLE BEFORE TO BE SOLD.

**CHARACTERISTICS:**

DEEP RUBY. INTENSE AROMAS OF DARK CHERRY AND PLUM ARE COMPLICATED BY COCOA AND COFFEE. ENTERS RICH AND FRUITY, THEN MORE FLORAL, FINISHING LONG WITH A REFINED BUT VERY DENSE, TACTILE MOUTHFEEL.

FOOD MATCHES: IT COMBINES BEAUTIFULLY WITH ROBUST DISHES SUCH AS VENISON OR ROAST MEATS AND VERY MATURE CHEESES, BUT IS ALSO A GREAT SIPPING WINE.

**TEMPERATURE:**

SERVE AT 20°-22°C

NB: OPEN THE BOTTLE ONE HOUR BEFORE THE TASTING

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