

Private Collection

AMARONE DELLA VALPOLICELLA RISERVA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



GRAPE VARIETIES

Corvina, Corvinone, Rondinella

TASTING NOTES

Intense red with garnet highlights. On the nose there are clear aromas of ripe fruits, such as dark cherries and plum jam. It tastes fruity, intense, warm and tannins are well balanced. At the end notes of chocolate and vanilla.

WINE MAKING

The harvest usually takes place during the second week of September. After a careful selection, the bunches are hand-picked and laid, one layer high, on plastic boxes and then moved to the drying facility.

The grapes remain in the drying facility for few months in wintertime, during which they undergo physical processes. The most evident is the drying of the bunches. The average reduction of the water content is approximately the 30%-35%. The result is a higher concentration of sugars.

At the end of the drying period the grapes are moved to the winery. Here they are destemmed and pressed. The must is fermented in stainless steel tanks: the temperature during the first phase of skin contact is between 2° and 5° C (the same temperature of the grapes leaving the drying facility).

The alcoholic fermentation lasts about 25 days and takes place at temperatures between 20° and 24° C. The ageing is in tonneaux and barriques and lasts 30 months. The wine is blended in stainless steel tanks.

FOOD PAIRINGS

It is perfect with first courses with succulent meat sauces, risotto with pumpkin and sausages. Excellent with braised meat, boiled meet, beef filet. To be combined also with venison or game dishes.

Serving temperature:

16° - 18° C

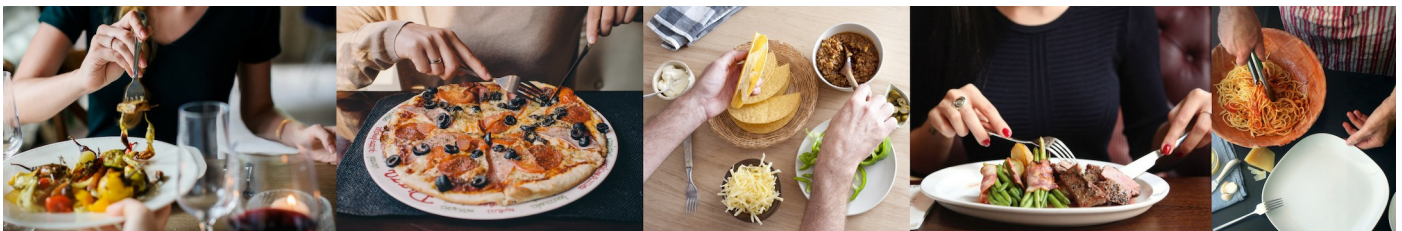
Alcohol:

15,50% vol.

Formats:

Bottle 0,75 lt

Other sizes by request



www.villaannaberta.it