

## AMARONE DELLA VALPOLICELLA DOCG



### VINTAGE 2018

After a mild and little rainy January, starting from February there was even much higher than normal rainfall which helped to rebalance the ground's water reserves, after the drought of 2017. The beginning of March was characterized by icy air which brought abundant snowfalls even to the plains. April, on the other hand, was dry and very hot with maximum temperatures among the highest in recent decades. Also in the months of May and June the thermal values and rainfall were higher than the average of the period. All this has created a considerable humidity which has favored, in particular, the attacks of downy mildew and powdery mildew which have seriously engaged the winemakers with various treatments. The months of July and August were characterized by unstable weather with peak temperatures above the average, interrupted by thunderstorms and some hailstorms. Events, however, limited to specific areas, where quantitative cullings are noted. The vegetative cycle of the vine, which was initially delayed by a few days, returned to normal thanks to the heat in April, so much that the phenological phases (budding, flowering and fruit set) had a regular course. This produced a large number of bunches with a decidedly higher weight than last year, due to the enlargement of the berries. The situation in August was characterized by abundant and continuous rainfall. In September the climate and rainfall were optimal and therefore made it possible to obtain good overall quality.

### PRODUCTION AREA

The vineyards are situated in the hilly heart of Valpolicella. The soil is of clay and calcareous composition.

### GRAPES

50% Corvina Veronese, 30% Corvinone, 15% Rondinella, 5% Oseleta

The carefully selected grapes are put in small plastic crates and dried in ventilated rooms for about three months. When they reach the perfect grade of dryness they are pressed and fermented in temperature controlled stainless steel tanks. The fermentation lasts for about 30 days and develops high alcohol contents. The wine, after a period in concrete tanks, where the malolactic fermentation takes place. The wine is then transferred to large oak casks of medium and large size for about 3 years. After bottling the wine refines for at least 3 months.

### CHARACTERISTICS

This wine, intense red in color with garnet flecks, unveils typical aroma with hints of small red berries, spices and strawberry jam. Good structure, elegant with spicy finish and full velvety body.

### FOOD PAIRINGS

Perfect paired with all rich style dishes, strongly flavoured meats and aged cheeses.

### ALCOHOL DEGREE

15,5% vol