

Amarone della Valpolicella Classico



Grape varieties

80% corvina veronese, 20% rondinella

Production area

Valpolicella Classica, Tenuta Novare Estate in Arbizzano di Negrar

Soil

Limestone and vulcanite (basalt)

Training system

Double Guyot

Density of planting

5000 vines per hectare

Yield

100 quintals per hectare

Average age of vines

20 years

Winemaking

Grapes are dried in traditional drying rooms, without forcing temperature or humidity controls. Then they rest on racks for 78 days and are crushed in late November.

Ageing

For 7 years in 50-100 hectolitre Slavonian oak barrels

Bottle maturation

At least 8 months




Analytical data

Alcohol content 15.75% - Total acidity 6 g/l - pH 3.4

Food match suggestions

It can be paired with red meat, game and mature cheese, but is also perfect at the end of a meal or as a meditation wine.

Formats

-  0,75 l
-  1,5 l
-  3 l