



Amarone della Valpolicella

DOCG Riserva



GRAPE VARIETY

40% Corvina 35% Corvinone
20% Rondinella 5% Oseleta



PRODUCTION AREA

Monte Castello d'Illasi and Monte Tomelon vineyards in the Val d'Illasi, province of Verona. Altitude 250–460 m a.s.l., North-East and South aspect. Pergola Veronese and Guyot training system. Limestone soil with tufa and marl. Yield approx. 80 q/ha.



HARVEST

This Riserva is produced only in the best vintages. Hand-picked, selecting the best bunches in October, upon reaching perfect phenolic ripeness. The grapes are laid out on trays and left to dry to concentrate sugars, aromas, extracts, and glycerin.



VINIFICATION

Drying of the grapes until reaching the desired sugar level and aromatic intensity (100–120 days), followed by cold maceration with fermentation on the skins for 3–4 weeks. Aging in large casks and barriques of french oak for 48 months, long bottle aging for 6 years before release.



COLOUR

Intense ruby-red with garnet reflections.



AROMA

Polished, spiced notes of red fruit preserved in alcohol, and chocolate.



FLAVOUR

Intense, complex, lingering and perfectly balanced.



PAIRINGS

Excellent with red meats, slow-cooked stews and mature cheeses.



SERVING TEMPERATURE

18°C – 20°C.



ALCOHOL CONTENT

16,5 % Vol.