

Classic DOC Amarone of Valpolicella - Reserve of Master

Colour:	Intense ruby red color verging on garnet red after the ageing process.
Scent:	Has a intense and persistent scent of ripe red fruit, plum, cherry, marasca with spiced fragrances.
Taste:	Enveloping and clearly reminds us of our olfactory sensations, exalting the spiced fragrances of cinnamon, coffee, chocolate and vanilla.
Land:	A calcareous tufaceous soil, which is rich in “scheletro” (this term indicates the presence of gravel, pebbles... of two mm or more).
Species of vine:	70 % Corvina and Corvinone Veronese 20 % Rondinella 10 % Sangiovese Croatina and Oseleta
Viticulture : system	“Pergola of Verona” 3500 plants/Ha Guyot 5000 plants/Ha Age of the vineyards: 50/60 years old
Yield:	20 Hl/Ha
Grape harvest:	The best grapes are hand-selected then hand-harvested at the end of September. The grapes are naturally desiccated in wooden crates until the end of February.
Wine-making:	Separation of the grapes from the grape-stalks and soft wine-pressing. The fermentation, which lasts about 30/35 days, is permitted thanks to daily wine- pressing and pumpings of the must over grape skins. The temperatures of fermentation and maceration vary between 15-22 degrees.
Refinement:	In barrels or in small oak wine casks for 48 months. The wine rests in the bottle for 12 months before the commercialization.
Analytical Parameters	Alcoholic level: 16.5% Total acidity: 5.90 g/l PH 3.70 Net dry extract 40 g/l
Gastronomy:	It goes well with wild game, mixed grills, roasts and mature cheeses. We advise you to open the bottle one hour before the consumption. Service’s temperature: 20 °C. It is insuperable as wine for “meditation”.