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Amarone della Valpolicella Classico Riserva

Vine Variety

The Amarone della Valpolicella Classico Riserva DolceVera red wine is made from 50% Corvina grapes, 25% Corvinone and 15% Rondinella, and 10% from other grape varieties. All varieties are native vines grown in the "Molino di Villa"vineyard, at an altitude between 280 and 300 m above sea level. In particular, the grapes from the oldest vines that are up to 40-50 years old are selected.

The hilly area where this vineyard is located ensures exposure towards the South-West and allows excellent ripening of the grapes

Winemaking

Amarone della Valpolicella Classico Riserva DolceVera is produced only in the best years and is obtained from the best grapes that come from the oldest vines. Harvested towards the end of September and beginning of October.

After being selected with an extremely careful sorting, they are placed in 6 kg boxes and then dried in fruit sheds for approximately 3 months. After a 40% drop in weight, we proceed with pressing and destemming, fermentation takes place in steel tanks at a controlled temperature of 20°C and maceration on the skins lasts approximately 30 days. What is obtained is a sumptuous and important wine with notable alcohol levels and an equally impressive structure.

Wine aging

Our Amarone della Valpolicella Classico Riserva DolceVera ages for 60 months in 7.5 hl barrels of both French and Slavonian oak. Both woods give different notes to the wine which amplifies its complexity. This is followed by at least another 2 years of bottle refinement before being put on the market.

Organoleptic notes

It has a ruby red color, with garnet reflections. On the nose it expresses a very intense, complex and majestic bouquet. The typical hints of red fruit in spirit such as black cherry and cherry are preserved in alcohol. Complete with tertiary hints of chocolate, coffee and vanilla. On the palate, the wine is soft and silky with a long persistence. The strength of this wine lies in the elegant and clean finish which gives finesse to a wine with great evolution and aging capacity.

