



Amarone della Valpolicella Riserva 2011



First vintage of production	1993
Grape varieties	Corvina and Corvinone 70%, Rondinella 20%, Oseleta 10%
Geographical area	Veneto – Italy North-east of Verona on the hill that separates Montorio from Valle d'Ilasi
Total extension of the vineyards in the estate	27 hectares of modern vertical trellis
Age of planting	since 1960 to 2001
Soil composition	calcareous with red clay and tufo
Planting density	05/01/00
Harvest	from the end of August until the middle of September.
Yield per plant	1 kg
Vintage climate	The year begins with a long drought, a very warm early April, leading to a fast development of the buds, followed by some rainy weeks that makes the temperature remain below average until July. In August, the temperatures rise again and the land dries quickly. The maturation is very early, the quantity of the grapes is below the average but the quality is high. Great vintage
Winemaking technique	The healthiest, ripest bunches of picked grapes undergo a unique drying process (Appassimento) that take place, on cases in a well naturally ventilated loft. The grapes lose at least the 35% of their original weight thereby concentrating sugar, aromatic compounds and noble tannins. In January grapes are gently crushed and the fermentation starts at low temperature(13-17 C). then, transfer to oak barrels of 700,1500 and 3500 litres of various origins and composition and age, mostly from Allier forest. The wine remains one year in bottles before release.
Enochemical characteristics	Alcohol 16.02 % vol Total acidity 6.95 PH 3.39 Sugar 7.2 g/l Extract 38.8 g/l
Enjoy to drink	Stewed meat, roast of red meats, seasoned cheeses; agreeable also as a meditation wine.
Tasting notes	Ruby red colour. Cherries and spice on the nose with a never-ending finish on palate.