



Denomination: Amarone della Valpolicella DOCG

Current Year: 2015

Alcohol content: 15,5% vol

Yeasts: indigenous

Sugar content: 9,5 g/l

Total Acidity: 6,6 g/l

Total dry extract: 48,9 g/l

Total Sulphites: 60mg/l

Volatile Acidity: 1,14 g/l

Ph: 3,80

Malolactic acidity: -0,20g/l

Grape Varieties: Corvina 50%, Corvinone 40%, Rondinella 10%

Filtration: Unfiltered

The Amarone della Valpolicella of Il Monte Caro is our important wine obtained only from Corvina, Corvinone and Rondinella handpicked in baskets and pressed after a long appassimento, then aged in steel. The fermentation lasts about 20 days controlling the tanks temperature and without adding any chemical component such as enzymes, tannins or yeasts. We add 25 mg/l of sulphites only at the bottling.

The colour of our Amarone is an intense ruby red with brick red nuances. All perfumes are of ripe red fruits, above all cherry and black cherry. This is a wine with great smoothness, which is slowly perceived as its short steel ageing keeps the acidity high.

In 2015, during the exceptionally hot and dry summer, more complex sugars, along with the simpler ones, were formed inside the grapes. These sugars are tremendously difficult to ferment (above all after the 3 months of appassimento). For this reason we have a sugar content which is slightly higher than our standard (usually we like to have around 6-8 g/l of residual sugar).



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