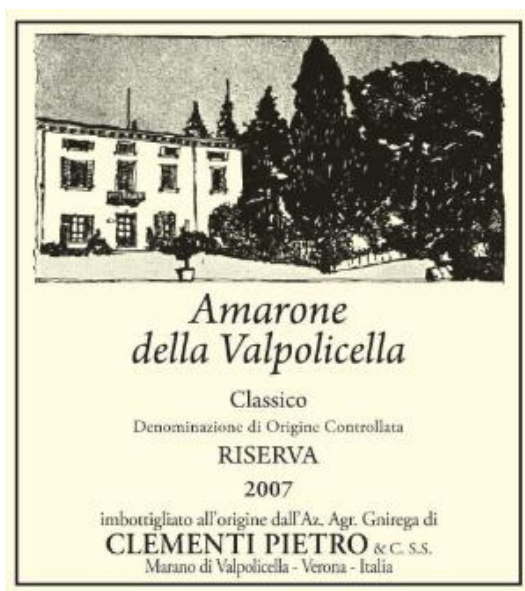




## Technical Sheet

### **AMARONE RISERVA della Valpolicella Classico 2007 doc**



Grape varieties: 65% Corvina e Corvinone, 30% Rondinella, 5% Molinara.

Training system: Pergola Veronese

Type of vinification: The best grapes of the season, selected and harvested by hand in September, are put to dry in small wood boxes, plateaux, for three/four months to increase the percentage of aromatic and phenolic compounds. Pumping over is carried out twice a day, and delastage is carried out once half way through the fermentation process. They are then pressed and put in stainless steel tanks, where the must undergoes a fermentation for two weeks approximately; it is then decanted four times without filtering, and finally put in oak barrels for at least 72 months.

Aging: in oak barrels of 30hl for at least 6 years.

Bottle: 0.750  
Alcohol: 16,5%  
Extracts: 36 g/l

Total Acidity: 6.8 g/l  
Reducing sugars: 3.2 g/l

#### Characteristics of the wine:

Deep ruby red, intense color, with a bouquet of ripe red and black fruits, cherry jam, marasca plum and dried fruits, and a scent of spices, cinnamon, cocoa, tobacco and nutmeg. For its unique flavours, it is considered a "meditation wine".

Service: we recommend uncorking three hours beforehand and pouring into balloon glasses at cellar temperature (16-18°C)