



Clementi

Azienda Agricola Gnirega



Amarone della Valpolicella Classico D.O.C.G. 2011

Grapes: 65% Corvina and Corvinone, 30% Rondinella, 5% Molinara

Vineyard (location): Collina Masua

Exposition: South - West

Altitude: from 350 m. to 400 "pergola" cultivation of the vines

Soil: clay and calcareous, drought-resistant

Vinification: Manual harvesting in the end of September, then the grapes are dried in plateaux till the end of February, to increase the percentage of aromas but also of phenolic compounds. After that the vinification is in steel tanks in controlled temperature for at least one week and the must start to ferment. Twice in a day pumping over and delastage in the middle of the fermentation process. After that the drawn off and the wine, not filtered, is racked six times and then placed in oak barrels of 30 hl for 36 months and then barriques of second passage. This wine will be bottled four fine years after the harvest.

Aging: French oak for at least three years.

Bottle: 0,75 / 1,5

Alcohol: 16,5% in vol.

Dry extract: 36 g/l

Acidity: 6,2 g/l

Reducing sugar: 1,0 g/l

Characteristics of the wine: this wine has an intense ruby-red color, with a bouquet of red and black fruits, mature and plum jam, spicy notes as cinnamon and nutmeg. For all those reason this wine is considered as a great wine for meditation.

Service: it is recommended to open the wine three hours before and to serve it in balloon glasses, temperature around 15-18°.

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Azienda Agricola Gnirega di Clementi Pietro & C. s.s.

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