

*Corte
Vittorio*

AMARONE DELLA VALPOLICELLA

Denominazione di Origine Controllata e Garantita



TYPOLOGY

Still red wine.

AGRONOMIC ASPECT

Grapes:	Corvina, Rondinella e Croatina.
Cultivation area:	Hills above Valgatarà, in the Valpolicella Classic area.
Type of soil:	Clayey limestone soil, south-east exposure.
Way of training:	Guyot.
Altitude:	from 200 to 350 mt.
Density stems/ha:	medium density 5200 stems/ha.
Hectare yield:	After drying the grapes: 35 ql/ha.
Type of cultivation:	Organic certified.
Harvest:	Towards mid-September harvest is made by hand. The best grapes are put into crates ready for drying.
Withering:	Natural or artificial ventilation based on the humidity of the morning.

OENOLOGIC ASPECT

Winemaking:	in stainless steel tanks at a controlled temperature with maceration on the pomace for 15-20 days. Daily batonnage until the racking.
Ageing:	in tonneaux (5 hl) and barrels (2,25 hl) for about 30 months.
Ageing in bottle:	minimum 12 months.

TASTING NOTES

Colour:	intense ruby red;
Bouquet:	the nose is very complex with net fruity hints of ripe cherry and tertiary aroma of pure chocolate;
Taste:	full-bodied, soft and well balanced by a velvety tannin, long fruity aftertaste;
Pairing:	to match with game, grilled beef and seasoned cheese. An ideal afterdinner for sharing with friends or for meditation;
Conservation:	it maintains its aromatic characteristic fresh for 8-10 years; like all wines it must be kept in a cool place (under 18°) and not exposed to the direct sunlight or to strong extremes of heat.

Alcoholic content: 15 % vol.

Service temperature: 18° - 20°