



AMARONE - SELEZIONE VIGNA GARZON DELLA VALPOLICELLA DOCG - RISERVA

Appellation: Amarone della Valpolicella DOCG

Geographical location: Monte Garzon in Cellore d'Illasi

Soil: Pink limestone rich in clay and chalk

Grape varieties: Corvina Veronese 60%, Corvinone 30%, Rondinella 5%,
Croatina Veronese 5%

Average age of the vines: 20 years

Average altitude: 300 - 500 m.

Exposure: South

Yields per hectare: 20 hl (0.5 kg per vine)

Training system: Guyot with 5800 vines per hectare

Agriculture methods: Organic certified

Buds per vine: 6-8 buds per vine

Alcohol content: Vol. 16.5%

Total acidity: 7.25 g/l

Ph: 3.33

Serving Temperature: 16-18 °C / 61-64.5 °F

Harvest

Hand-picking into small boxes during last week of September.
(In years with unfavorable weather conditions it is not produced.)

Vinification

The grapes are dried naturally for two-three months and then manual selected before being destemmed and softly crushed. The free-run-juice is fermented at 23-24°C for approximately 30 days with a daily pumping over and punching down.

Ageing

It ages in french oak tonneaux of 500 l for, at least, 36 months, followed by one year of aging in vitrified concrete tanks and one year in bottle before the release.

Tasting profile

Color: Intense and deep, ruby red colour.

Perfume: Characterful wine with notes of black cherries, plums and blackberry jam; dark chocolate, leather, toasted coffee, complex spicyness of black pepper, cinnamon, juniper berries and cloves. A refreshing balsamic end.

Palate: Complex and rounded, with a powerful structure and a lovely freshness on the finish. A wine with plenty of character with great ageing potential.

Pairings

It makes an excellent partner for game dishes, grilled or braised meat, powerfully flavoured and mature cheeses.