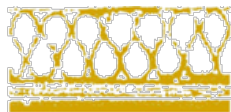


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**PALAZZO  
MONTANARI**  
BURE DI SOPRA



## Amarone della Valpolicella DOC Classico

**Grape Varietals:** 70% Corvina grossa, 20% Rondinella, 5% Croatina, 5% Molinara

**Village:** Loc. Bure near San Pietro in Cariano

**Altitude:** 270 m/a.s.l.

**Exposure:** south-east, in the form of an amphitheatre with terraced hills

**Soil:** calcareous and rich in fossil material

**Growing system:** simple, open and inclined "pergoletta"

**Density of plants:** 3,900 plants per hectare

**Yield per hectare:** 27 hl/ha

**Wine making process:** after the grapes from the "brolo" are carefully selected and hand harvested, they are placed to dry in big, well-aired rooms for 4 months. The particular hilly position promotes long term, natural withering, extraordinary concentration of body, sugar, dry residues and aromas. The must is obtained from a soft pressing and undergoes long-term fermentation. The maceration on the skins lasts one month. The wine is then matured in small oak barrels for 30 months.

**Ageing:** 30 months in small oak barrels.

**Description:** Garnet-red and well structured. A very intense nose, complex and rich, elegant and well refined with hints of red berries under spirit, candied fruit, leather, spices, tobacco, chocolate and liquorice. On the palate, tannins are smooth, balanced and well structured. Very intense and persistent, with a lingering aroma of spices and liquorice. Well rounded wine, elegant and harmonious.

Serving suggestions:

Goes well with intensely flavoured dishes including roast, game and spicy cheeses.

Amarone is considered as a typical "vino da meditazione" (meditation wine).

**Serving temperature:** 20°C

**Life time if correctly conserved:** 18 years

**Analysis:**

**Alcohol content:** 16.5%

**Residual sugar:** 7 gr/lit

**Dry residue:** 34 gr/lit

**Total acidity:** 5.60 gr/lit

<http://www.palazzo-montanari.com/eng/amarone.htm>