

# Amarone della Valpolicella (2008)

First vintage of production: 2006

Grape varieties: Corvina 45%, Corvinone 40%, Rondinella 10%, Oseleta 5%

Geographical area: north-east of Verona, on the hill that separates Montorio from Valle d'Ilasi.

Total extension of the vineyards in the estate: 27 hectares in modern vertical trellis.

Age of planting: Since 1960 to 2001

Soil composition: Calcareous with red clay and tufo

Planting density: 5/7000.

Thinning: from July 30th to August 15th.

Harvest: from September 3st to October 5th.

Yield per plant: 1 kg

Vintage climate

Very cold winter, very normal springtime. Many rainfalls during the all first part of the summer, but from the end of July to the end of October the weather was sunny and dry, so the end of maturation and the harvest were simply perfect. Very balanced vintage, a great vintage.

## Winemaking technique

The healthiest, ripest bunches of picked grapes undergo a unique drying process (Appassimento) that take place, on plateau, in a well naturally ventilated loft. The grapes lose at least the 35% of their original weight thereby concentrating sugar, aromatic compounds and noble tannins. In January grapes are gently crushed and the fermentation starts at low temperature (13-17 C) Transfer to oak barrels of 700, 1500 and 2000 liters of various origins and composition and age, mostly from Allier forest. The wine remains at least 8 month in bottles before release.

Bottling: January 2012

Enochemical characteristics

Alcohol: 15.67 % vol

Total acidity: 6.0

PH: 3.58

Sugar: 0.60 %

Extract: 30,6 g/l

Enjoy to drink: Stewed meat, roast of red meats, seasoned cheeses;

agreeable also as a meditation wine

