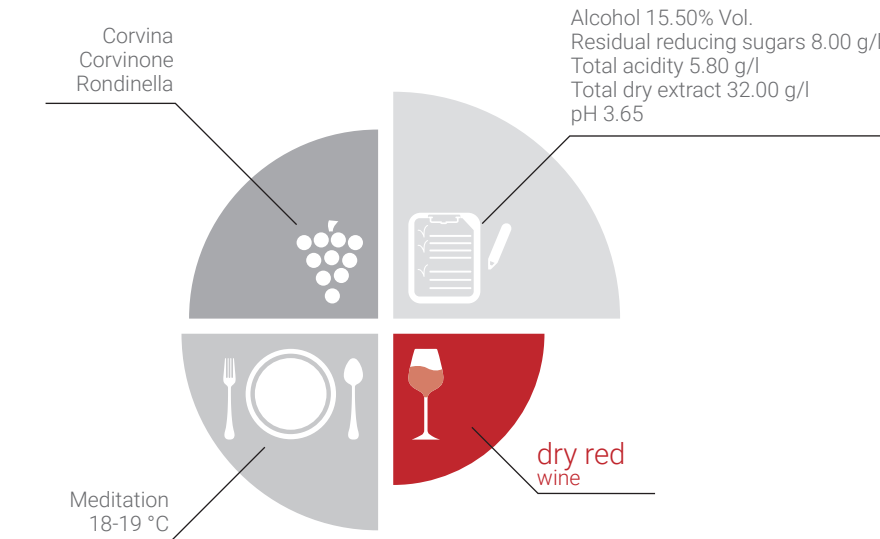


AMARONE DELLA VALPOLICELLA DOCG



2016



Made with native grape varieties of the Valpolicella DOC area such as Corvina, Corvinone and Rondinella. The drying technique used gives this wine the elegance, structure and complexity that have elevated it to the top of the wine scene worldwide.

VINEYARD

Location: the Valpolicella DOC area.

Altitude: 150-350 metres a.s.l.

Soil type: varied, silt-clay, partly calcareous and partly on Eocene marls.

Grass sward between vines.
Training system: Pergoletta Doppia.

Age of vines in production: 15-25 years.
Buds per vine: 18.
Density: 3,300-3,500 per hectare.
Yield per hectare: 44 hl.

PRODUCTION

Harvest: in the first ten days of October exclusively by hand. *Appassimento* (drying) in stores for 120 days.
Vinification: destemmed and gentle

pneumatic pressed in the beginning of February. Fermentation at a temperature from 12 to 23 °C. Slow maceration for 30 days (of which 12 a cold). Manual punching down of cap 3 times a day. Full malolactic fermentation. Aging in wood then in bottle. Stabilization: natural.

TASTING NOTES

Colour: ruby red, dense and compact.

Perfume: big intensity and persistence, ethereal, fruity with hints of cherries and dried prunes, dried flowers, sweet spiced.

Flavour: full bodied and determinate smooth, counterpoint of velvety tannins.



VIVALDI

