



AMARONE  
DELLA VALPOLICELLA  
CLASSICO DOCG  
BIOLOGICO

2016

- Production area:** Municipality of Negrar, località San Vito 45°30'48.36" N, 10°55'46.49" E
- Soil composition:** Clay and calcareous stones
- Vineyards altitude:** 200 m above sea level
- Grapes:** Corvina 70%, Corvinone 10%, Rondinella 15%, Molinara 5%
- Age of vines:** 35 – 40 years
- Training:** Pergola veronese
- Yield:** 90 q.li ha
- Vintage:** End of september, beginning of october- grapes harvest and sort by hands, place in 6 kg crates
- Drying process:** In traditional drying room with no forced ventilation for 90-100 days, weight decreases of 40% from the original weight
- Vinification:** Slow fermentation at conditioned temperature, one parte of the grapes in steel vats and one part in french oak 500l barrel for 30 days where pump over or plunge down occurs daily
- Ageing:** In Fench oak of 500-225l for 14 months and Italian oak vats of 1500l for 18 months In bottle minimum 1 year before sale
- Production:** 5000 bottles
- Tasting notes:** Color: intense ruby red with garnet hues  
Aroma: cherries in alcohol dried plums spices and tobacco  
Taste: warm, full and generous with a long finish
- Serving suggestion:** Barbecued or braced meat, stew game and aged cheese
- Serving temperature:** 18 – 20°C
- Lay down time:** 15 years



LA DAMA Società Agricola

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