

## Amarone della Valpolicella Docg Classico Riserva



THE AMARONE IS OBTAINED USING the traditional *appassimento* method, a natural drying process of Corvina, Rondinella and Corvinone grapes, and long barrel aging, giving it a unique and immediately recognizable taste. It represents the full expression of the Veronese tradition and the more than century-old family heritage.

The wine has a ruby red color with garnet reflections. The impact of preserved cherry, spices, and dried rose petal lend complexity and elegance to the nose. To the palate, it has warmth and subtlety, well-structured and with a high alcohol content, balanced by velvety tannins and an elegant acidity and freshness.

#### CLASSIFICATION

Amarone della Valpolicella Classico Riserva  
Denominazione Di Origine Controllata e Garantita

#### YEARS PLANTED

1989 to 1991

#### TYPE OF SOIL

Located on clay hills and calcareous layers

#### HARVEST, VINIFICATION AND AGING

At the end of September, the finest grapes are hand-selected for a special, early harvest on our estate in Arbizzano di Negrar, located in the Valpolicella Classica Region. The fruit is then laid to dry for 4-5 months on bamboo and wood mats in a centuries-old chamber, protected but with natural air circulation. Towards the middle of January, after reaching the desired sugar concentration (and when the grapes have lost 40-50% of their original weight), the dried fruit is pressed and left to ferment for 25-30 days at a controlled temperature accompanied by daily punch downs. This process is followed by a long period of fining in large oak barrels where the malolactic fermentation takes place. Nearly five years after the initial harvesting, the wine is bottled for an additional six months' minimum of refinement.

#### VARIETAL

Corvina 75%, Rondinella 10%, Corvinone 15%

#### HARVEST PERIOD

Mid-September

#### TRAINING

Guyot - 5600 vines per hectare



15,5% VOL.

SERVING TEMPERATURE 15°-18°C

BEST WITH *Great with roasts, game, braised and stewed meat, lamb, savory cheese, Monte Veronese cheese*

*Verona*

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*Una tenuta privata della Famiglia Bertani - A Bertani Family private estate*

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