



AMARONE DELLA VALPOLICELLA

ORGANIC DOCG

Production area: Verona (city), Mezzane di Sotto (village) Marcellise (borough)

Type of land: silty-sandy with white limestone gravel

Wineyards height: 300m asl

Grapes: Corvina 55%, Corvinone 35%, Rondinella 10%

Vines age: 20 - 25 years

Breeding Sistem: Guyot

Yield: 90 q.li ha

Harvest: end of September, first ten days of October, grapes picked and selected by hand in 5kg boxes

Drying: in traditional naturally ventilated fruit rooms for about 90 - 100 days with weight loss of about 40%

Vinification: slow, for about 30 days at controlled temperature in stainless steel barrels; with daily cap skins processing

Wine ageing: in new barriques for 36 months, then in bottles for minimum 12 months before being marketed

Bottle production: 800 per year

TASTING

color: lively ruby red

scent: ripe red fruit, plum, cherry with vanilla e chocolate notes

Flavor: warm, full, vigorous and persistent

Recommended with: game meat, red meats, aged cheeses
Wonderful meditation wine

Service temperature 18 - 20° C

Aging Potential 15 - 20 years

Medium alcohol content: 16% Vol.



CASAZEN
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