



CONTE DI VALLE

AMARONE DELLA VALPOLICELLA

Denominazione di Origine Controllata e Garantita
Riserva

GRAPES AND VINEYARD

PRODUCTION AREA	Vineyards located in Valpolicella Doc Area.
GRAPE VARIETIES	Corvina between 45% and 65% Corvinone between 20% and 30% Rondinella between 5% and 30%
VINEYARDS DETAILS	Vineyards with a yield per ha of 4 tons.

WINE MAKING AND AGEING

HARVEST	The harvest usually takes place during the third week of September. After a careful selection, the bunches are hand-picked and laid, one layer high, on plastic boxes and then moved to the drying facility.
GRAPES DRYING "APPASSIMENTO"	The grapes remain in the drying facility for 3-4 months in wintertime, during which they undergo physical processes. The most evident is the drying of the grapes. The average reduction of the water content is around the 30% and 35%. The result is a higher concentration of sugars, together with other components. The drying period of the grapes used to produce this wine is longer than the one of Amarone's grapes.
VINIFICATION	At the end of the drying period the grapes are moved to the winery. Here they are destemmed and pressed. The must is fermented in stainless steel tanks: the temperature during the first phase of maceration is between 2° and 5° C (at the same temperature of the grapes leaving the drying facility). The fermentation lasts between 30 days and takes place at temperatures between 20° and 24° C.
AGEING	The ageing is in tonneaux and barriques and lasts 36 months. The wine is blended in cylindroconical vats, where it remains for 6 months. Then it refines at least 6 months before commercial release.

TASTING NOTES

COLOUR	Intense red with light garnet highlights.
BOUQUET	Complex bouquet with aromas of plum, blackberry jam, elderberry syrup, cinnamon, caramel.
TASTE	On the palate it is warm, and its tannins are smooth.
FOOD PAIRINGS	It is perfect with red meat, cooked at low temperature, also braised meat. To be combined also with venison or game dishes. It surprises with chocolate-based desserts, with dense and high-quality cocoa.
SERVING TEMPERATURE	16° - 18° C
ALCOHOL CONTENT	16% Vol.
BOTTLE SIZE	750 ml; Other sizes by request