AMARONE
DELLA VALPOLICELLA DOCG CLASSICO



ORGANOLEPTIC DESCRIPTION

Colour: deep ruby red.
Bouquet: complex, harmonious, elegant, with notes of dried fruit, jam, underbrush, walnut husk and leather.
Taste: balanced, rich, delicate, austere and long-lasting.

SERVING SUGGESTIONS

Food: savory red meats, game and long-aged cheeses.
Without food: "meditation" wine.

VINIFICATION

Drying: 3 months in "fruttaio" (grape-drying room).
Fermentation: spontaneous, with indigenous yeasts, in stainless steel tanks for 25 days, in winter.
Aging: 30 months in Slavonian oak barrels.
Bottle aging: 6 months.

PRODUCT ANALYSIS

Alcohol content: 15,50% vol
Total acidity: 5,80 gr/lt
Net dry extract: 31,00 gr/lt

HARVEST

Manual

GRAPE VARIETIES

65% Corvina, 20% Rondinella, 5% Molinara, 10% Croatina

15,5% vol	20°	30 m	6 m

Soc. Agr.NICOLIS srl - Via Villa Girardi, 29 - 37029 San Pietro in Cariano (VR) - 045 7701261 - info@vininicolis.com - www.vininicolis.com