

AMARONE DELLA VALPOLICELLA RISERVA



Designation	Amarone della Valpolicella DOCG Falezze
Colour	Intense ruby red with purplish highlights
Aroma and taste	To be considered as a single journey of taste and smell. What the entire experience has in common is the flavour of the grapes, which is enriched with sensations that vary along the way, making each sip unique. To begin with, there are the aromas and crispiness of wild berries and of chocolate. The next sip brings plums and vanilla with sensations of post-ripening. The tasting then continues with overtones of cedar and ends with a hint of Arabica coffee
Bottle	Bordeaux, hand-numbered, label with different subject for each bottle
Closure	One-piece natural cork, selected and guaranteed (defect <0.5% at the molecular level)
Grape varieties	Corvinese, Corvina veronese, Rondinella, Oseleta
Production area	Valpolicella
Microzone	Municipality of Mezzane, Falezze terroir
Geography	Hilly terrain
Altitude	200-250m
Exposure	SW-NE
Type of terrain	Calcareous with moderate stoniness, high in some parts, rich in gravel and well drained
Training system	Traditional, with Veronese pergola
Age of the vines	80 years
Grape harvest	Manual harvesting on trays, with selection of the bunches
Period	September-October
Drying	Natural ventilation in the winery's drying room
Vinification	Late December – January – February
Fermentation	In steel, at a controlled temperature
Duration	About three weeks, with limited pumping over
Sizes	0,375L - 0,750L - 5L - 9L - 12L



Vintage	2012	2013	2015
Bottles produced	400	400>1000	400>1000
Alcohol content	15,5% Vol.	15,5% Vol.	15,5% Vol.
Total acidity	5,07 g/L	5,00 g/L	5,00 g/L
Total extract	38,3 g/L	35,1 g/L	38,2 g/L
Reducing sugars	3,5 g/L	4,4 g/L	4,0 g/L
SO₂ content	<3,0 mg/L	<6,0 mg/L	<7,0 mg/L