

AMARONE DELLA VALPOLICELLA



Designation	Amarone della Valpolicella DOCG Falezze
Colour	Intense ruby red with purplish highlights
Aroma	Intense, fruity aromas of cherry, red fruits and forest fruits
Taste	Velvety, great minerality and a very persistent finish
Bottle	Bordeaux, hand-numbered
Closure	One-piece natural cork, selected and guaranteed (defect <0.5% at the molecular level)
Grape varieties	Corvinone, 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 - 1,5L - 3L - 5L - 9L - 12L



Vintage	2011	2012	2013	2015	2016	2017
Bottles produced	4000	6500	6900	4700	6100	6000
Alcohol content	16,0% Vol.	16,0% Vol.	15,5% Vol.	15,5% Vol.	15,5% Vol.	16,1% Vol.
Total acidity	4,96 g/L	5,61 g/L	5,26 g/L	5,45 g/L	5,45 g/L	5,54 g/L
Total extract	37,5 g/L	36,8 g/L	35,1 g/L	32,5 g/L	32,5 g/L	35,8 g/L
Reducing sugars	4,1 g/L	4,76 g/L	3,89 g/L	3,1 g/L	3,3 g/L	5,7 g/L
SO₂ content	<45 mg/L	<45 mg/L	<50 mg/L	<50 mg/L	<66 mg/L	<62 mg/L