



# VANTOROSSO

## AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2015



**NAME:** Amarone della Valpolicella Classico DOCG.



**GRAPE VARIETIES:** Corvina Veronese 50%, Corvinone 45%, Rondinella 5%



**GEOGRAPHICAL LOCATION:** Fumane, Verona, in the Valpolicella Classica area.



**ALTITUDE:** 350 – 400 m a.s.l.



**EXPOSURE:** South-East.



**TYPE OF SOIL:** very mixed, mostly clay, chalky and rich in rocks and stones.



**PLANTING SYSTEM:** Guyot.



**PLANTING DENSITY:** 5.000 vines/ha

**HARVEST:** Begins in the last ten days of September and it's performed by hand.

**WITHERING:** Natural withering in drying rooms (fruttai).

**VINIFICATION:** Pressing and rasing happens during January's first half.

**FERMENTATION:** In stainless steel tanks at controlled temperature for approximately 25 days.

**AGEING:** In brand new barriques for about 18 months and in the bottles for about 14 months.

**ALCOHOL DEGREE:** 16,0% - **TOTAL ACIDITY:** 5.25 g/l

**RESIDUAL SUGARS:** 2.7 g/l - **PH:** 3.52



**BOTTLES:** 750 ml e 1500 ml.



**ORGANOLEPTIC PROFILE:** The wine is of rich and vivid ruby red, with some garnet reflex. The nose is stern in the beginning and slowly turns in the glass to sweet and soft scents of cherry jam, as well as slightly withered red and purple flowers, followed by notes of dark tobacco and black pepper with a slight tone of balsamic and resin. In the mouth the wine expresses a pleasant play between the enfolding warmth of alcohol, the fresh and juicy feel of fruits and the astringency of tannins that leads the sip into a clean and slightly bittering.



**FOOD PAIRING:** Amarone has a prominent body and strong personality that works well with the sharp flavours of game meat and can match succulent and very complex meals such as stews and braised meats and even a vaccinara tail. If you want to treat yourself, taste it at the end of a meal with bits of dark chocolate.

