

PERGOLE VECE

AMARONE DELLA VALPOLICELLA 2015

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
2015



APPELATION

Controlled Designation of Origin Guaranteed

GRAPES

80% Corvina and Corvinone; 20% Rondinella and Oseleta

VINEYARDS

Selection of the best grapes harvested by our local, experienced farmers from our three *crus* in Valpolicella Classica. The vineyards are at least 25 years old.

VINIFICATION

After a careful selection of the best grapes during manual harvest, grapes are naturally dried for about six months. Fermentation in February using natural yeasts at a temperature between 68 and 77°F (20 and 25°C) in oak barrels for 30 days.

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| AGEING | Minimum 30 months in barrel (French and American oak), followed by eight months in the bottle for the final ageing process. If well maintained, the wine can be enjoyed for as long as you want. |
| VINE TRAINING SYSTEM | Pergola |
| VINEYARDS AGE | 20 to 30 years |
| SERVING TEMPERATURE | 18 °C |
| WINE PAIRING | Roasted and grilled meats, game, aged cheese (such as parmigiano, or aged asiago), wine for meditation (to be consumed alone, after a meal) |
| ALCOHOL CONTENT | 16.5% vol. |
| BOTTLE SIZE | 750 ml. |
| TASTING NOTES | A special, unique wine dedicated to meditation and special occasions, intense and powerful, but at the same time elegant and balanced. Thick dark cherries, deep aromatic and sugar concentration together with a powerful structure and a good acidity. The elegance and the silky texture overwhelm the powerful tannins. The balsam intensity of the wine – ginger coffee licorice and spices, hummus, eucalyptus and dried rosemary – gives enormous lift to the bouquet. It has the structure, acidity and balanced fleshiness for long cellar - aging. |