

# PERGOLE VECE AMARONE DELLA VALPOLICELLA CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA E  
GARANTITA 2016



<b>APPELLATION</b>	Controlled Designation of Origin Guaranteed
<b>GRAPES</b>	80% Corvina and Corvinone; 20% Rondinella and Oseleta.
<b>VINEYARDS</b>	Selection of the best grapes harvested by our three local, most experienced farmers from our three crus in Valpolicella Classica. The vineyards are at least 30 years old.
<b>VINIFICATION</b>	After a careful selection of the best grapes during manual harvest, grapes are naturally dried for about five months. By the time grapes are ready to be pressed, they have lost 50% of their original weight. Five

kilograms of fresh grapes go into production of one liter of Amarone.

<b>AGEING</b>	Minimum 30 months in barrique (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 more than 30 years.
<b>VINE TRAINING SYSTEM</b>	Pergola
<b>VINEYARDS AGE</b>	Over 30 years old
<b>SERVING TEMPERATURE</b>	18 °C. To be opened one hour before serving.
<b>WINE PAIRING</b>	Roasted and grilled meats, game, aged cheese (such as Parmigiano, or aged asiago); wine for meditation (to be consumed alone, after a meal).
<b>ALCOHOL CONTENT</b>	16,5% vol.
<b>BOTTLE SIZE</b>	750 ml.
<b>TASTING NOTES</b>	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 ageing.