

DAL CERO
IN VALPOLICELLA



AMARONE

DENOMINATION

Amarone della Valpolicella DOCG

GRAPES

Corvina, Rondinella, Molinara

YIELD

50 q/ha

GROWING AREA

The vineyards lie in the eastern section of the DOC area of Valpolicella, near Verona in the Veneto region, at an elevation of about 300 metres.

TRAINING SYSTEM

Traditional Verona pergola and Guyot

HARVEST PERIOD

Depending on growing season conditions, between the last third of September and the first third of October. The grapes are picked exclusively by hand.

VINIFICATION

The clusters, which are picked by hand and quality-inspected, are placed on wooden trays in drying lofts for 3-4 months, with space left between the clusters to encourage efficient drying. The dried clusters are then pressed and the must macerates on the skins for 15-20 days at 23-25°C.

MATURATION

Maturation of ca. 4 years in large oak casks and in 20hl French oak ovals, followed by bottle-ageing.

SENSORY PROFILE

A wine of stunning depth and concentration, both in its rich aromas of ripe fruit and spice as well as on the palate, where the alcohol finds in its acidity and elegant tannins perfect travelling companions.

SERVING SUGGESTIONS

Ideal with roasts, game, and aged cheeses, but also sipped meditatively by itself as a *vino da meditazione*.

SERVING TEMPERATURE

18° C