

DOMINI VENETI

Our Valpolicella, your wines.



AMARONE DELLA VALPOLICELLA DOCG CLASSICO

Amarone della Valpolicella DOCG Classico is the absolute expression of the balance between elegance and structure. It is produced with grapes grown in the Valpolicella Classica area and left in drying rooms, then aged in large oak barrels for at least 18 months and in bottles for another 6-8 months. In a word, it is a satisfying wine: it satisfies the eye with its dense, compact garnet-red colour. It satisfies the nose with an intense fruity aroma. And of course, it satisfies the palate that loves intense flavours. Serve it at 16-18 °C with grilled meat, braised meat, game and aged cheeses.

THE VINEYARD

Located in the heart of the Valpolicella Classica area on dry terraces, between 150 and 450 metres above sea level. Southeast and southwest exposure. Loamy-clayey soil, sometimes limestone and over Eocene marl. Vineyard grassing. Training system: Veronese pergoleta and row. Age of vines: 15-25 years. Load of buds per vinestock: from 8 to 18. Planting density: 3,300/4,000 vines per hectare. Average yield per hectare: 24 hl.

PAIRINGS It traditionally pairs well with game, grilled meat, braised meat and aged cheeses. Great with conversation after a meal.

VINTAGE 2013

The start of the year was toned down, but progressed with the passing of time. There was a good distribution of rain and snow in winter that allowed for a significant accumulation of water reserves in the soil. The spring of 2013 was characterised by high rainfall and relatively low temperatures. The cold and rainy weather continued in the first month of the summer and the below-average rains and temperatures for the period until mid-July contributed to maintaining that 12/14-day delay in the vines' development. The turning point in mid-July, when



GRAPES

60% Corvina
15% Corvinone
15% Rondinella
10% other varieties as per DOCG regulations



TYPE

Dry red wine



FORMAT

750 ml



SERVING TEMP.

16-18 °C



ALCOHOL CONTENT

15,5% vol

PRODUCTION

Harvest: between September and October, exclusively hand-picked. Drying until December/January in the drying room. Crushing at the beginning of February with de-stemming of the grapes. Fermentation temperature from 12 to 23 °C. Slow maceration for 30 days, 12 of which cold. Manual punching-down three times a day. Complete malolactic fermentation. Aged in wood, then in bottles. Natural stabilisation.

the African anticyclone raised temperatures to even above-average numbers, had positive consequences on the grapes' ripening.