

DOMINI VENETI

Our Valpolicella, your wines.



AMARONE DELLA VALPOLICELLA DOC CLASSICO MAZZUREGA

Sweet grapes are grown in Mazzurega, which when worked with skilful patience, give rise to the wonderful Amarone Mazzurega. In this area the vineyards are 60% in the foothills and the remaining 40% in the hills, with an average altitude of 200 metres above sea level. The soils here are made up of stratified sandstone-limestone rocks. Amarone Mazzurega has a dense, compact red colour. Its nose offers a complex bouquet with clear notes of tobacco and leather and the taste of black spice. And at the table? Keep it for celebrating the most important occasions!

THE VINEYARD

Located in the heart of the Valpolicella Classica area in Mazzurega, in the municipality of Fumane, 460 metres above sea level with southeast exposure and rows planted in a north-south orientation. Pebbly, medium-textured soil above sandstone-limestone. Vineyard grassing. No artificial irrigation. Training system: Veronese pergola. Age of producing vines: 9 years. Load of buds per vinestock: 16/18. Planting density: 3,300 vines per hectare. Yield per hectare: 20 hl.

PAIRINGS An Amarone that enhances succulent game dishes. To keep in the cellar for extended periods and enjoy in celebration of life's most important occasions.

VINTAGE 2011

was a year to remember! All the physical and meteorological elements were highly favourable, guaranteeing an extraordinary harvest and drying. The harvest start date reached the absolute record with this vintage: 2 September. The grapes ripened under the very best conditions, revealing a very high level of polyphenols. The harvest took place without major rains and the drying of the grapes destined for the production of Amarone took place under the best conditions.



GRAPES



70% Corvina
15% Corvinone
15% Rondinella



TYPE

Dry red wine



FORMAT

750 ml



SERVING TEMP.

18 °C



ALCOHOL CONTENT

17% vol

PRODUCTION

Harvest: between the end of September and the beginning of October, exclusively hand-picked. Drying until January in drying rooms known as "fruttaio" for 120 days. 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. Natural stabilisation. Aged in wood, then in bottles.