

DOMINI VENETI

Our Valpolicella, your wines.



AMARONE DELLA VALPOLICELLA DOC CLASSICO SAN ROCCO

The lower part of the Marano valley includes the hamlet of Valgatara and is one of the most developed wine-growing areas. The hilly area has volcanic basaltic soil known as toar. The vineyards' predominant location in the valley is at an altitude between 300 and 400 metres above sea level, which equates to strong autumn temperature variations. All this is the lifeblood of the vineyards giving rise to Amarone San Rocco, which is a great red wine to pair with red meats and strong cheeses. It is an intense red, with an aroma accentuated by delicate notes of cloves. An Amarone abounding with personality!

THE VINEYARD

Located in the northernmost part of the Valpolicella Classica area in San Rocco, in the municipality of Marano di Valpolicella, 510 metres above sea level with southeast exposure and rows planted in an east-west orientation. Medium-texture soil due to the disintegration of igneous rocks and the accumulation of organic substances. Vineyard grassing. No artificial irrigation. Training system: Veronese pergola. Age of producing vines: 11 years. Load of buds per vinestock: 16/18. Planting density: 3,300 vines per hectare. Yield per hectare: 20 hl.

PAIRINGS A very adaptable Amarone that pairs well with red meats and strong cheeses; also excellent to taste slowly.

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.