

# DOMINI VENETI

Our Valpolicella, your wines.



## AMARONE DELLA VALPOLICELLA DOCG CLASSICO VIGNETI DI JAGO

Amarone di Jago comes from the heart of the Valpolicella Classica area. It is a great, structured wine with an intense and impenetrable ruby-red colour. Its aroma is complex and magnificent: spiced and with hints of vanilla, its flavour is full-bodied with sweet tannins that add softness along with the aromas of dried fruit, spices and tobacco. If you are looking for full-bodied flavour to pair beautifully with game, grilled meat and aged cheeses, here it is: perfect during meals, and also ideal for warming up after dinner. Serve at 18 -19 °C.

### THE VINEYARD

Located in the heart of the Valpolicella Classica area, in the hamlet of Jago on dry terraces. Altitude from 200 to 250 metres above sea level. Southeast exposure. Soil type: loamy-clayey, sometimes limestone. Vineyard grassing. Training system: Veronese pergoleta. Age of producing vines: 15 years. Load of buds per vinestock: 18. Planting density: 3,300/3,500 vines per hectare. Average yield per hectare: 20 hl.

**PAIRINGS** It is traditionally paired with game, grilled meat, braised meat and aged cheeses. It is also served alone, making conversation more pleasant.

### VINTAGE 2013

**VINTAGE** The year started out toned down, but improved 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.



### GRAPES

60% Corvina

15% Corvinone

15% Rondinella

10% other varieties as per DOCG regulations



### TYPE

Dry red wine



### FORMAT

750 ml



### SERVING TEMP.

18-19 °C



### ALCOHOL CONTENT

16,5% vol

### PRODUCTION

Harvest: September and the beginning of October, exclusively hand-picked. Drying in drying rooms known as "fruttaio" for 100/120 days. Crushing with de-stemming of the grapes in December/January. Fermentation temperature from 12 to 23 °C. Maceration for 35 days, 15 of which cold. Manual punching-down three times a day. Complete malolactic fermentation. Aged in wood, then in bottles. Stabilisation: natural.

The turning point in mid-July, when the African anticyclone raised temperatures to even above-average numbers, had positive consequences on the grapes' ripening.