

DOMINI VENETI

Our Valpolicella, your wines.



AMARONE DELLA VALPOLICELLA DOCG CLASSICO JAGO

Amarone 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.



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 "fruttai" 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.

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

VINTAGE 2015

A very balanced year, even if the summer was fairly dry, during which time the excess water supply from the rainy 2014 nourished the vines. Thanks to the warm and prolonged summer temperatures, the vines notably developed their photosynthesis, increasing the concentration of sugars and colours. The 2015 vintage is marked for its great balance and longevity, with very soft and sweet tannins.



TASTE WITH THE WINE MAKER

Watch the video

[click here](#)