

DOMINI VENETI

Our Valpolicella, your wines.



AMARONE DELLA VALPOLICELLA DOCG CLASSICO CASTELROTTO

The grapes of this Amarone come from the vineyards of San Pietro in Cariano, the last municipality of the Valpolicella Classica area to the south, with Lessini to the north. Although mainly flat, it has some hills, the most important of which is Castelrotto (172 metres above sea level). Amarone Castelrotto is a dense, compact red, with a complex, ethereal and almost feminine nose. It has a soft taste, velvety tannic, and is truly perfect with meat, its ideal pairing.

THE VINEYARD

Located in the southernmost part of the Valpolicella Classica area in Castelrotto, in the municipality of San Pietro in Cariano, 150 metres above sea level with southern exposure and rows planted in an east-west orientation. Medium-textured soil, sandy-alluvial, on debris-covered slopes. 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 Highly drinkable and with a strong and distinct taste, this Amarone is ideal for everyday life, paired with meat dishes.

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
16,5% 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.



TASTE WITH THE WINE MAKER
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