

DOMINI VENETI

Our Valpolicella, your wines.



AMARONE DELLA VALPOLICELLA DOCG CLASSICO VILLA

The hilly part of Negrar valley, which starts at a height of about 90 metres above sea level, is characterised by clayey-loamy soil and delimits the valley with two ridges, one to the east and one to the west. The vineyards and grapes of Amarone Villa grow on this rich and strong soil. Amarone Villa has a dense, compact red colour and a strong aroma with a tantalising note of cherries preserved in alcohol and black pepper. Its fresh and lively flavour makes it excellent for contemplation and to enjoy with guests at the end of a meal.

THE VINEYARD

Located in the easternmost part of the Valpolicella Classica area in Villa, in the municipality of Negrar, 280 metres above sea level with southeast exposure and rows planted in an east-west orientation. Clayey-loamy soil above nummulite limestone. Vineyard grassing. No artificial irrigation. Training system: Veronese pergola. Age of producing vines: 16 years. Load of buds per vinestock: 16/18. Planting density: 3,300/3,500 vines per hectare. Yield per hectare: 20 hl.



GRAPES



70% Corvina

15% Corvinone

15% Rondinella



TYPE

Dry red wine



FORMAT

750 ml



SERVING TEMP.

18 °C



ALCOHOL CONTENT

17,5% 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.

PAIRINGS Excellent for meditation, it accompanies and reinvigorates guests' conversation at the end of a meal.

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.



TASTE WITH THE WINE MAKER

Watch the video

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