

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 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.



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.