

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 pergoletta. 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 2016

VINTAGE 2016 was a great, handbook year! Summer temperatures did not go above 35 °C, avoiding the excess heat that characterised 2015. The composition of the grapes led to a high sugar content, good acidity and a particular abundance of anthocyanins, all thanks to the significant day/night temperature changes that occurred, especially during veraison. It is in this period, in fact, that the vine is reactive to the accumulation of colouring substances. The vintage did not have any unusual pathological problems, with the exception of the peronospora attacks that took place in June; the vine ripened regularly (bunch closure at the beginning



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.

of July and the start of veraison in the first days of August). Maturation began in mid-August and ended in the first ten days of September, with the main winemaking parameters reaching an excellent level, along with the complete absence of botrytic attacks.