

DOMINI VENETI

Our Valpolicella, your wines.



AMARONE DELLA VALPOLICELLA DOCG CLASSICO MONTE

The area cultivated with vines in Monte is widespread in both the plains (40%) and in the foothills (60%); the average altitude of the vineyards is about 180 metres above sea level and varies from 120 metres to 450 metres in the hamlet of Monte. The limestone soils are of sedimentary origin. Amarone Monte is dense and compact garnet-red, with a full and intense bouquet with hints of very, very sweet red jam. It has a soft taste, velvety tannic. If you love aged cheeses with a strong flavour, this Amarone pairs perfectly with them.

THE VINEYARD

Located in the heart of the Valpolicella Classica area in Mazzurega, in the municipality of Fumane, 460 metres above sea level with southeast exposure and rows planted in a north-south orientation. Pebbly, medium-textured soil above sandstone-limestone. 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 An Amarone that enhances succulent game dishes. To keep in the cellar for extended periods and enjoy in celebration of life's most important occasions.

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
17% 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.