

# DOMINI VENETI

Our Valpolicella, your wines.



## AMARONE DELLA VALPOLICELLA DOCG CLASSICO SAN ROCCO

The lower part of the Marano valley includes the hamlet of Valgatara and is one of the most developed wine-growing areas. The hilly area has volcanic basaltic soil known as toar. The vineyards' predominant location in the valley is at an altitude between 300 and 400 metres above sea level, which equates to strong autumn temperature variations. All this is the lifeblood of the vineyards giving rise to Amarone San Rocco, which is a great red wine to pair with red meats and strong cheeses. It is an intense red, with an aroma accentuated by delicate notes of cloves. An Amarone abounding with personality!

### THE VINEYARD

Located in the northernmost part of the Valpolicella Classica area in San Rocco, in the municipality of Marano di Valpolicella, 510 metres above sea level with southeast exposure and rows planted in an east-west orientation. Medium-texture soil due to the disintegration of igneous rocks and the accumulation of organic substances. Vineyard grassing. No artificial irrigation. Training system: Veronese pergola. Age of producing vines: 11 years. Load of buds per vinestock: 16/18. Planting density: 3,300 vines per hectare. Yield per hectare: 20 hl.

**PAIRINGS** A very adaptable Amarone that pairs well with red meats and strong cheeses; also excellent to taste slowly.

### 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.