

# 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 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.