

Amarone della Valpolicella Classico



CORTE BRAVI®

Few bottles of a wine made with the best grapes dried in wooden boxes. A long aging in casks then leads to power, elegance and strong expressiveness. Here is the essence of our territory.

CLASSIFICATION

DOCG Amarone della Valpolicella Classico

VINTAGE

2017

VINEYARDS

our own vineyards cultivated with the "pergola Veronese" growing system, with organic methods. Southern exposure.

AGE OF THE VINES

30 years

PRODUCTION AREA

Gargagnago locality, Sant' Ambrogio di Valpolicella (Verona) 200 m a.s.l.

TYPE OF SOIL

mainly limestone

GRAPES

40% Corvinone, 40% Corvina, 15% Molinara and 5% Rondinella

YIELD

90 quintals per hectare. We select about 30% for drying. Every 100 kg of grapes produces 35 - 40 litres of wine.

VINIFICATION AND AGING

the red grapes are harvested by hand, already selected from the plant to be placed in wooden boxes to dry for 3 months. Once pressed, they are left to cold macerate for ten days and then a spontaneous fermentation is started. Subsequently, a second hot maceration is carried out in order to extract the essence of these grapes to the maximum. Left to rest for 3 years in French

oak barrels, it is then bottled without any filtration, to then continue its refinement in the bottle for at least a year.

YEASTS

Indigenous local yeasts

FILTRATION

None

TOTAL SULPHITES IN BOTTLE

Less than 50 mg/l

ALCOHOL

16.5 % vol.

TOTAL ACIDITY

6.3 g/l

RESIDUAL SUGAR

0.9 g/l

IDEAL PAIRING

Excellent for an important dinner, or for an important moment. It goes well with fine red meats, stews, especially goulash, and very aged cheeses such as caciocavallo. It can also be appreciated on its own, as a meditation wine, at the end of an evening.

SERVING TEMPERATURE

18 °C

ORGANOLEPTIC DESCRIPTION

Ruby red colour with garnet reflections, dried plums and cherries in alcohol emerge on the nose, wrapped in the scent of spices and notes of chocolate. In the mouth it is persistent, intense, enveloping, with a soft and elegant tannin.

