



*Intense ruby red color.
Scent of cherry, black cherry and white pepper, with mineral notes.
Soft, fresh and elegant taste.*

2019 AMARONE DELLA VALPOLICELLA CLASSICO DOCG

Vineyards	<i>Sant'Ambrogio</i>
Vine Age	<i>17 years</i>
Soil	<i>Dark, gravelly, high clay content, fertile, deep and drought-resistant</i>
Density	<i>5,000 vines/hectare (2,023 vines/acre)</i>
Size	<i>23 hectares (57 acres)</i>
Elevation/Orientation	<i>495 feet above sea level / North-south orientation</i>
Training	<i>Guyot with 5,000 vines per hectare, 8 buds per vine. Green cover between the rows.</i>
Harvest	<i>Manual, of selected bunches towards mid-September. Slow grape withering in the drying room until January.</i>
Yields	<i>30 hl/ha (3 tons/acre)</i>
Vinification	<i>Crushing and pressing of de-stemmed dry grapes in January Fermentation at a controlled temperature of 24°C. Maceration of the must for 25 days in contact with the skins, with daily pumping-over. Malolactic fermentation.</i>
Aging	<i>The wine is aged in tonneaux and 50 hl casks for 30 months. It is then left to mature for at least 12 months in the bottle before sale.</i>
Varietal Composition	<i>60% Corvina, 20% Corvinone, 10% Rondinella, 5% Croatina, 5% Oseleta</i>
Alcohol / TA / pH / RS	<i>16.4% / 5.5 g/L / 3.4 / 3 g/L</i>



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