

LUCIANO ARDUINI WINERY

Amarone della Valpolicella DOCG Classico

Bottle size: 750 ml

Grape varieties: Corvina (60%), Corvinone (20%), Rondinella (15%), Molinara (5%)

Harvesting: manual with accurate selection of the grapes which are collected into 15-20 kg wooden crates

Yield per hectare: 60 q.li/ha **Age of vines:** 30 years old
Yield per hectare in wine: 24 hl

Withering: 4 months in wooden boxes

Vinification: crushing in January with soft destemming. Maceration for 35 days with manual punching down and pumping over. Fermentation at controlled temperature.

Maturing: for 12 months part in French oak barrique and part in American barrique and other 12 months in Slavonian oak barrel. The rest of the time in bottle.

Alcohol content: 16% Vol

This wine has a ruby red colour and an intense perfume. It has a soft and velvety texture with scent of dried grapes. Amarone is made by blending Corvina, Corvinone, Rondinella and Molinara grapes. These grapes are let wither from the end of September to the end of January. Excellent when served with wild game, spit, meat, roasts and matured cheeses. It is advised to uncork the bottle one hour before drinking. Serving temperature 16 - 18°C.



AMARONE
DELLA VALPOLICELLA
Denominazione di Origine Controllata e Garantita
CLASSICO

luciano arduini
VIGNAILOLO