



GUGLIELMI DI JAGO AMARONE DELLA VALPOLICELLA CLASSICO D.O.C.

Classification: Amarone dell Valpolicella Classico DOC

Varieties: principally a blend of Corvina Veronese and Corvinone, remaining small percentage of other autochthonous varieties as permitted in the production regulations.

Provenance: Jago (Negrar in Valpolicella) hilly area in Valpolicella Classica close to Colle Masua.

Altitude: Between 787 and 826 ft above sea level.

Exposure: East.

Soil: Originating from marine sediment, calcareous, not very deep and of average fertility.

Planting System: Guyot.

Density: 3700 - 4500 vines/Hectare.

Harvest: Manual harvest, from middle September to the beginning of October; the grapes are carefully selected and placed in small baskets for drying.

Vinification and Maturing: the berries are gently destemmed and crushed. Fermentation temperature: 46 - 60 °F. The length of maceration is 4 – 6 weeks, with daily remonage and delestage every 2 – 3 days.

Malolactic fermentation happens in the spring. Aging in steel tanks: 1 month. Aging in wood: 12 months in barrique and 7 years in Slavonian oak casks.

Refinement in bottle: 12 months.

Alcohol: 15%

Organoleptic characteristics: garnet red, with scents of preserved fruit, spices, sour cherry, cherry, raisins, and nuances of cocoa and tobacco.

Serve with: it can be drunk on its own or paired with semi-mature cheese, local if possible, or with nuts such as walnuts, almonds and hazelnuts, pumpkin seeds or dates. Also with partridge, pigeon, pheasant and woodcock, the royalty of wild fowl.

Serving temperature: 64°F in large bowled glasses.

