



ANTEPRIMA AMARONE DELLA VALPOLICELLA CLASSICO SUPERIORE 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) and Figari (Marano di Valpolicella) hilly areas in Valpolicella Classica close to Colle Masua.

Altitude: between 695 and 1000 ft above sea level.

Exposure: east, Negrar in Valpolicella and west, Marano di Valpolicella.

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. Length of maceration: 4 – 6 weeks, with daily remontage and delestage every 2 – 3 days. Malolactic fermentation: spring. Aging in steel tanks: 1 month. Aging in wood: 12 months in barrique and 2 – 3 years in Slavonian oak casks.

Refinement: in bottle for 12 months.

Alcohol content: 16% Vol.

Organoleptic characteristics: garnet red, with scents of preserved fruit, sour cherry, cherry, vanilla and raisins, and notes of spices.

Serve with: roasts and game. It is also a dialogue or meditation wine and it may be served alone after a meal.

Serving temperature: at 64°F in large bowled glasses.



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