

Amarone della Valpolicella



Denomination:	Amarone della Valpolicella DOCG Falezze				
Bottle:	Bordolese, numbered by hand				
Closing cap:	One-piece natural cork, selected and guaranteed (defect <0.5% at the molecular level)				
Grape Variety:	Corvinone, Corvina Veronese, Rondinella, Oseleta				
Production area:	Valpolicella				
Micro zone:	Comune di Mezzane, area del Falezze				
Geography:	Terreno collinare				
Altitude:	200–250m s.l.m.				
Solar exposure:	SO - NE				
Type of land:	Calcareous, with moderate stony, in some points high, rich in skeleton and well drained				
Breeding system:	Traditional, Pergola Veronese				
Age of vines:	80 years				
Harvest:	Hand picked for plateau in baskets, with grape selection				
Period:	September–October				
Withering:	Natural not forced, in the fruit bowl				
Winemaking:	End of December–January				
Fermentation:	In steel, at controlled temperature				
Duration:	About three weeks, with a reduced number of replacements				
Refinement:	Maturation in new 500L French oak tonneaux, medium roasting; followed by bottle refinement				
Year:	2010	2011	2012	2013	2015
Produced bottles:	3501	4000	6500	6900	4700
Alcohol content:	15.0% Vol.	16.0% Vol.	16.0% Vol.	15.5% Vol.	15.5% Vol.
Total acidity:	5.45 g/l	4.96 g/l	5.61 g/l	5.26 g/l	5.45 g/l
Total extract:	36.9 g/l	37.5 g/l	36.8 g/l	35.10 g/l	32.5 g/l
Reducing sugars:	3.4 g/l	4.1 g/l	4.76 g/l	3.89 g/l	3.1 g/l
SO₂ content :	<55 mg/l	<45 mg/l	<45 mg/l	50 mg/l	50 mg/l