

AMARONE DELLA VALPOLICELLA

DENOMINATION: Amarone della Valpolicella DOCG

GRAPE VARIETY: 45% Corvina, 15% Rondinella, 40% Corvinone.

AREA OF PRODUCTION: A selection of the best grapes from Ca' Rugate's own vineyards in the hills around Montecchia di Crosara.

SOIL: Gravel and limestone.

HARVEST: Handpicked during the last two weeks of September, and laid flat in small wooden boxes containing an average of just six kilograms. This allows good air flow during the crucial drying process.

WINE MAKING PROCESS: The grapes are allowed to dry gently in well-ventilated rooms for around 4-5 months, concentrating their flavors, sweetness and color. In winter, the grapes are crushed, fermentation starts with natural yeast and then the must is filled into 130-gal oak casks to finish fermenting. The wine matures in wood for 25-30 months before bottling.

PRODUCTION: 25.000 bottles

ORGANOLEPTIC ASPECTS: Intense garnet red in color. Concentrated aromas of ripe blueberries, blackberries and cherries are enhanced with a hint of spicy oak. The palate is rich, full bodied and complex; beautifully balanced and lingering.

FOOD PAIRING: Traditionally served to accompany game, char-grilled meats and mature cheese. This is a great wine for special occasions and sharing with friends at the end of a meal.

Alcohol: 15%

Suggested initial serving temperature: 60°F.

Ca' Rugate

VITICOLTORI IN
SOAVE E VALPOLICELLA

