



Corte San Benedetto

AMARONE CLASSICO DELLA VALPOLICELLA DOC

Bottle: 750 ml

Grape varieties: Corvina Veronese 60%, Corvinone 25%, Rondinella 15%

Characteristics and geographical location of the vineyard: From vineyards located in the municipality of Negrar and Marano di Valpolicella, in the heart of Valpolicella Classica. Zone with an altitude between 100 and 400 m above sea level. Clay and limestone soil.

Vineyard: Double pergola. Average age of vines: 30 years. Planting density: 3,000 vines per hectare.

Yield per hectare: From a yield of 8,400 kilos of grapes per hectare about 25 hectolitres of wine are produced.

Harvest and vinification: Grapes are harvested exclusively by hand starting in mid September. After careful selection, the grapes are placed in boxes and set aside to rest in dry, well-ventilated areas to promote the concentration of sugars and the other key components such as extracts, aromas, and glycerin (the reduction of the grapes is around 40-45%). Around the end of January the grapes are softly pressed, and left to



ferment slowly in stainless steel tanks. The maceration takes 30-35 days and is made at a temperature of 10°-20° C. A daily pump over is carried out. Ageing takes place in medium-sized oak barrels from Slavonia with a pump in tonneau.

Shelf-life: If stored well at a constant temperature of 14-15° C, laying down and in the dark, it can maintain its characteristics for 15-18 years.

Organoleptic qualities:

Colour: Intense garnet-red.

Nose: Great intensity and persistence, with an ethereal scent, and fruity with black cherries in alcohol and prunes, bouquet of dried flowers and a hint of sweet spices.

Palate: Structured and definite mellowness, contrasted by a velvety tannicity.

Serving temperature: Serve at a temperature between 19° -20° C.

Gastronomy: It pairs up traditionally with game, grilled or braised meat, and aged cheese.

Analysis of bottled product:
Alcohol content 16% vol
Residual reducing sugars 7 gr/l
Total acidity 5,70 gr/l
Dry residue 31,10 gr/l

Soc. Agr. Corte San Benedetto
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