



Amarone della Valpolicella

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Classico

R I S E R V A C A M P O R A L



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, with an altitude between 100 and 400 m above sea level. Clay and limestone soil.

VINEYARD: Double pergola.

AVERAGE AGE OF VINES: 40 years.

PLANTING DENSITY: 4.000 vines per hectare.

YIELD PER HECTARE: From a yield of 4.800 kilos of grapes per hectare about 19 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 small wooden crates and set aside to rest in dry. Around the end of January the grapes are softly pressed, and left to ferment slowly. The wine is aged in tonneaux oak barrels for 3 years, and then in Slavonia oak barrels (30 hl) for other 4 years.

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 15-20 years.

COLOUR: Intense garnet-red.

NOSE: Great intensity 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: 5 gr/l

Total acidity: 5,80 gr/l

Dry residue: 40 gr/l

Corte San Benedetto

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