

Ca'della Scala[®]

AZIENDA VINICOLA dal 1957

Pianissimo

AMARONE DELLA VALPOLICELLA

Classification: DOCG Veneto

Varietals: 40% Corvina, 30% Corvinone, 30% Rondinella

Production zone: Valpolicella, in the Fumane district hills.
Medium chalky soil.

Harvest: Grapes are hand-picked the third week of September.

Yield: 40 liters for each 100 kilograms of grapes.

Vinification: Grapes are naturally dried for 3 months before they are crushed and destemmed. Then they are gently pressed and undergo a long fermentation process at a controlled temperature.

Ageing: 24 months in Slavonia oak casks of 20/30 or 50 hl, then a fast stop of 5/6 months in new tonneaux.

Refinement: 6 months in bottle

Alcohol: 15% by vol.

Tasting notes: A deep, ruby red color. The bouquet is typical and jammy, with notes of red berry fruit, dried figs, balsamic and spice. The taste is balanced, fine and velvety, fresh and savory. A robust wine with nicely rounded tannins and a long finish.

Food pairing: Roasted or braised red meats, game and aged cheeses. Enjoy it with the Venetian tradition: Risotto all'Amarone. Serve around 68° F.

Aging potential: 8 - 10 years. To be opened 1 hour before serving. Best when decanted.

Imported by: Bacco Wine & Spirit, LLC

