

CILIEGIO RISERVA ARMANDO GIANOLLI

Amarone della Valpolicella Riserva DOCG

Vinification

The harvest takes place at the end of September with picking by hand and selection of the best and most sun-exposed grape bunches. The grapes are then dried in crates for about 4 months, strictly according to the traditional technique. This process results in a reduction in weight of about 40% due to the loss of water inside the grapes, thus increasing the aromatic and sugar concentration. In mid-January, the dried grapes are destemmed and crushed. Fermentation begins at a temperature of 5-6°C and reaches 18-20°C in the final stage. Maceration for about 35 days with daily delestage and pumping over. 60 months in French oak barriques and tonneaux, 42 months in old wood. 6 months of bottle-aging.

Sensory characteristics

A fascinating and vibrant garnet red. On the nose, it offers an explosive note of morello cherry preserve accompanied by a refreshing note of rhubarb, giving way to an intriguing herby finish. Great character and depth, where the alcohol content is uniquely balanced due to its lively acidity and elegant tannins.

Gastronomy

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Appellation

Amarone della
Valpolicella DOCG

Grape varieties

Corvina, Corvinone
e Rondinella

Grado alcolico

15,5% Vol.

Available sizes

0,75l - 1,5l - 3l

