



CILIEGIO

Amarone della Valpolicella 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. They are dried in drying lofts for about 100 days, where they lose about 40% in weight. The best grape bunches are further selected in the drying loft, followed by destemming and gentle crushing. Temperature-controlled fermentation then takes place in stainless steel vats at 15-20°C. Maceration takes 30 days (10 days of cold maceration) with daily delestage and gentle pumping over. 36 months in new French oak barriques and tonneaux. 8 months of bottle-aging.

Sensory characteristics

Deep and bright garnet red. On the nose, it offers an explosion of cherries in spirit and plum preserve, with a finish of sweet spices and cocoa. It impresses with the fullness of the sip which highlights great power without sacrificing agility. It has a highly tannic finish, which is not harsh on the palate but rather gently caresses it.

Gastronomy

Among the greatest traditional Italian red wines, it pairs well with very rich textured and hearty dishes. Interesting paired with braised beef in wine and game. With aging it can be appealing to pair it with dark chocolate and drink it as a meditation wine.

Appellation

Amarone della Valpolicella DOCG

Grape varieties

Corvina, Corvinone e Rondinella

Alc./vol.

15,5% Vol.

Available sizes

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



COLLEZIONE TERRENA