
AMARONE DELLA VALPOLICELLA CLASSICO DOC GIUSEPPE LONARDI



VINEYARD

Located at around 350 m above sea level on the hillsides of Valpolicella Classica area

AREA

Around 7 hectares

VARIETY OF WINE PLANT

Autochthonous: Corvina Veronese, Corvinone, Rondinella

AGE OF VINES

About 30 years

PRODUCTION

80 ql per hectare

APPELLATION

Amarone della Valpolicella Classico doc

GRAPES

75% Corvina Veronese | 20% Corvinone
| 5% Rondinella e Croatina

ANALYSIS

Alcohol 15% vol. | Total Acidity 6 g/l
Residual Sugar 4,5 g/l | Dry Extract 30 g/l

WINE MAKING

Harvest: the grapes are picked before the normal harvest time when only the best ones are selected. Drying time: they are put onto wooden racks for the drying process which will last for 90 days. Fermentation of dried grapes begins in January and lasts for 30 days in stainless steel tanks with several daily pumping over the skin of the grapes and the clearing of the must.

AGEING

The wine spends 36 months in traditional oak casks of 5 and 25 hl and undergoes a further 6 months bottle-ageing.

TASTING NOTES

Lively concentrated ruby garnet. Very precisely defined flavour, full and well balanced. Rich, warm, silky texture with sensations of ripe fruit and hints of wild berries.

FOOD SUGGESTIONS

Dry wine suitable for main red meats courses, roasts and game. It is an ideal wine to be savoured "in meditation". Serve at room temperature, 18/20°C, in large crystal balloon glasses and uncork a few hours before.

VINTAGE

Full-body wine to be refining for long time (8/10 years) also in bottle.

BOTTLE

Available in 375 ml, 750 ml,
both Magnum (1.5 lt) and Jeroboam (3 lt)



GIUSEPPE LONARDI
AZIENDA VITIVINICOLA
37020 Marano di Valpolicella | Verona | Italia
tel. | fax +39.045.7755.154
www.lonardivini.it | privilegia@lonardivini.it