



CORTE LONARDI

Amarone della Valpolicella DOCG Classico

Grape varieties 75% Corvina and Corvinone, 20% Rondinella, 5% Croatina.

Alcohol content 15% vol.

Total Acidity 6 g/l

Residual sugar 4.5 g/l

Dry extract 32 g/l

Vineyards

Altitude: 350 meters above sea level in a hilly area in Marano di Valpolicella valley. Age of vines: 10 to 30 years. Native grape varieties trained according to the traditional Veronese pergola. Maximum output: 120 quintals/hectare.

Vinification

Harvesting of selected grapes, left to dry for about 90 days. Fermentation in steel tanks lasts 30 days, pumping over the must at controlled temperature. Aging for 36 months in traditional 5 and 25 hectoliters barrels made from French and Slovenian oak, refinement in bottles for 6 months.

Organoleptic description

Colour: deep garnet. Nose: very intense, characteristic. Taste: full, warm, velvety with hints of ripe fruit and woodland undergrowth.

Storage

An outstanding wine for aging, which may be served up to 8/15 years from the harvest.

Food matching

Roasts, stews, braised or grilled meat, mature or blue cheese. When aged, it may be enjoyed as a meditation wine.

How to serve

Uncork the bottle one hour in advance and serve in large glasses at 18/20° C.

Bottles

375 ml, and 750 ml bottles, 1.5 liter Magnum and 3 liters Jeroboam.



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