

# contrada palui

**Amarone** della Valpolicella – DOCG / 2018

## Grape varieties

Corvina, Corvinone, Rondinella (mainly)

## Key data vineyard

See level: ca. 500 m


Orientation: south/south-west on the crest of a hill

Soil composition: clay-limestone soil rich in flint and black blocks of basalt

Type of vine rows: Espalier with Guyot-pruning

Density: ca. 4.400 vines/ha

Production/ha: ca. 8.000kg

Certified organic growth 

## Analytical values

Alcohol content: 15,5% vol.

Residual sugar: 0,8 g/l

Total extracts: 38 g/l

Volatile acidity: 0,49 g/l

Total sulfur content: 118 mg/l



## Vinification

Fully ripe and loosely berried grapes are hand selected into small boxes and left to dry for 2-2,5 months in a ventilated covered space. As a result, water evaporates and all the other components of the grapes – extracts, sugar, acidity, tannins – are concentrated. At the same time many microbiological processes lead to a further development of the grapes. After the drying process the grapes are gently destemmed and the berries undergo a long fermentation process in steel barrels at controlled temperature which never reaches more than 22 degrees Celsius. Total maceration time is about 30 days until the residual sugar is practically nil, followed by aging in French oak barriques and tonneaux for at least 24 months. A small portion of the wine is kept in red clay amphorae for about 9 months in order to heighten the fruity and floral notes of the wine. After bottling it ages in the bottle for another 24-30 months.

## Tasting notes

*Amarone* presents itself in a dark ruby red with bright rims. The bouquet is complex with notes of prunes, sour cherries, mushrooms, walnuts, dark chocolate and balsamic notes. At the palate it is mineralic and yet fully bodied, with lively but soft tannins. The taste of dried grapes is very inviting and yet delicate without bearing down on the wine. Much taste with a long, clear finish.