## The vinification techniques in Valpolicella

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Amarone della Valpolicella Classico Superiore	Recioto della Valpolicella Classico Superiore	Valpolicella Classico Superiore "Caterina Zardini"	Valpolicella Classico Superiore "Ripasso"	"LE BINE" Valpolicella Classico
Handly harvest of mature: Corvina-Corvinone/Rondinella grapes.	Handly harvest of mature: Corvina-Corvinone/Rondinella grapes.	Handly harvest of mature: Corvina-Corvinone/Rondinella grapes.	Handly harvest of mature: Corvina-Corvinone/Rondinella grapes.	Handly harvest of mature: Corvina-Corvinone Veronese 70% / Rondinella 30%
Grapes drying in special room called "Fruttaio" for at least 100 days. The grapes loose 35-40% of the weight and reach about 240g/l of sugar.	Grapes drying in special room called "Fruttaio" for at least 120/130 days.	Grapes drying in special room called "Fruttaio" for 20 days.	Vinification of fresh grapes, followed by a 10 days maceration on the skins.	Vinification of fresh grapes, followed by a 10 days maceration on the skins.
Cool-temperature fermentation, followed by a 30 days maceration on the skins.	Cool-temperature fermentation, followed by a 30 days maceration on the skins.	Fermentation, followed by a 15/20 days maceration on the skins.	Racking, then the wine remain until February in inox and cement tanks.	Raching and obtaining of the "Valpolicella Classico"
Natural settling at winter temperature.  Racking and obtaining of the	₩ Racking of the wine still sweet (120-130g/l of sugar)	<b>↓</b> Racking.	In February of the following year, the wine Re-ferments (Ripasso technique) on the fresh pomace left	Addition of 15% of dried grapes ( the grapes are dried in the "Fruttaio" for 60 days)and starting of the "Second Fermentation" followed by a 20/25
"Amarone"wine.	Cooling and cleaning of the wine to stop the alcoholic fermentation.		over from the just-completed Recioto and Amarone fermentation.	days maceration on the skins
60% refined in big oak barrels for 24 months and 40% in new 225 l barrels for 18 months.  Amarone Caterina Zardini	↓ The wine is refined in inox tank	barrels for 1 years.	Racking and obtaining of the "Ripasso"  The wine is refined in big oak-	The wine is refined in big oak
100% in new 225 l french barrique for 18 months ↓ Bottling	on the yeast for 10 months.  Bottling	Bottling <b>↓</b>	barrels for 1 year.  ↓  Bottling	barrels for 1 years.  Bottling
The wine is finally refined in bottled for 6 months	The wine is finally refined in bottled for 3 months	The wine is finally refined in bottled for 3 months	The wine is finally refined in bottled for 6 months	The wine is finally refined in bottled for 3 months
Amarone American		Table and the same of the same		O.S. in