

CATERINA ZARDINI

Amarone della Valpolicella DOCG Classico Riserva

... to Caterina Zardini, wife of our founder and passionate producer of Amarone, we dedicate this special selection.



Region. Valpolicella, Verona, Veneto.



Vineyards. Selected grapes from 36ha of hillside vineyards, in one of the best viticultural area in Marano di Valpolicella valley, planted in limestone-based soils at 300m with south-east exposition. Density of 3000 vines per hectare. Cultivation systems: "pergoletta semplice" and "guyot".



Grapes. Corvina Veronese and Corvinone Veronese 80%, Rondinella 20%. Bunches are hand picked and rigorously selected at the end of September. The grapes are perfect and with a high sugar content.



Drying Process. Traditional drying of the grapes starting at the end of September for about 100 days with a natural loss of 35-40% of the weight. Extreme care is exercised to maintain clean, healthy grapes through the process.



Vinification. Soft pressing of the grapes in December/January, followed by a 30-days maceration on the skins.



Ageing. The wine is refined for 18-24 months (depending on the vintage) in new French barriques from Allier oak, then 6 months in the bottle.



Tasting Notes. Intense deep red colour with violet edge. The bouquet starts with highly perfumed aromas and steadily moves toward dried fruits, blueberries, spices and black pepper. Very elegant and complex wine with persistent and rich flavor.



Analysis. Alcohol 16,2% Vol; Total acidity 5,7 g/l; Residual sugar 6 g/l; Dry extract 35 g/l.



Food Pairings. Traditionally enjoyed with game, char-grilled and braised meats, fully mature cheeses. Recommended drinking temperature 17-18 °C.



Bottle. "Anni '50" - 750 ml (in wooden box of 6 btl.) Magnum 1,5 L (in wooden single box).

