

Amarone della Valpolicella DOCG Classico

“Giuseppe Campagnola”



Region. Valpolicella, Verona, Veneto.



Vineyards. Selected hillside vineyards, in Marano di Valpolicella valley, planted in calcareous soil at 200-350 mt o.s.l.



Grapes. Corvina Veronese and Corvinone Veronese 75%, Rondinella 25%. Bunches are hand picked and rigorously selected at the end of September.



Drying Process. Traditional natural drying of the grapes starting at the end of September for about 100 days with a natural loss of 35-40% of the weight.



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



Ageing. 60% of the wine is refined for 24 months in big oak barrels by 20-30-50 hl, and 40% of the wine is refined for 18 months in new French barriques from Allier oak, then 6 months in the bottle.



Tasting Notes. Deep bright, ruby red colour with violet edge. Powerful bouquet and intense aromas of cherry, ripe plum, toasted almond and vanilla. Full-bodied wine with round and rich flavor.



Analysis. Alcohol 15,7% Vol; Total acidity 5,8 g/l; Residual sugar 6 g/l; Dry extract 32 - 33 g/l.



Food pairings. Traditionally enjoyed with game, roasted and grilled meats, full flavored dishes and well mature cheeses. Recommended drinking temperature 17-18 °C.



Bottle. “Champagnotta” 750 ml (in box of 6 bt); “Magnum” 1,5 L (in wooden single box) and “Champagnotta” 375 ml (in box of 12 bt).

