



## SenzaFine Amarone della Valpolicella DOCG

**Vineyards:** of property, located in the Eastern Valpolicella

**Average age of the vines:** 20 years

**Plants per hectare:** 3.000

**Exposure:** South, South-West

**Soils:** rich in clay and limestone skeleton components

**Grapes:** particular selection of Corvina, Corvinone, Rondinella and other local varieties, all destined to be dried

### Fermentation:

After a rigorous selection in the vineyard, and a hand-harvested in small crates, the grapes are placed in a dry and well ventilated area for a long drying process. Vinification and fermentation occur in stainless steel tanks, at a controlled temperature, for about 30-35 days and the following malolactic fermentation occurs naturally in wooden barrels from 5 hl. A monthly stirring of the lees is carried out. Aging: 24 months in French oak barrels.

### Analytical data:

Alcoholic degree: 15,5 % Vol.

Residual sugar: 6,00 gr/l

Total acidity: 6,00 gr/l

### Description and characteristics:

A deep and intense red colour, almost “bleed”. In the nose it shows a structure of incomparable finesse and aromatic complexity, hints of ripe cherry and echoes of dried red flowers, spices and oriental sweets and chocolate, especially, liquorice. On the palate, it shows a perfect harmony between its great alcoholic structure, incredible elegance, glycerine notes, tannins and acidity. Traditionally dry in the finish, tannic, enveloping, especially long and persistent.

### Best with:

It is a “meditation”, to be tasted alone, with respect. However it combines well with aged cheese and meat dishes (made with slow cooking and rich in sauces), as well as with the meats of Italian tradition.