

AMARONE DELLA VALPOLICELLA D.O.C.G.



Region: Valpolicella, Verona, Veneto, Italy

Grapes and Harvest: Corvina Veronese and Corvinone 65%, Rondinella 35% (a secret family grape variety is added). In the middle of October when the sugar levels are high. The grapes are handpicked and are rigorously selected.

Drying Process: Once the harvested has been completed, the grapes are dried and about 30-40% of the weight is lost. The remaining rich juice is pressed and the unique Amarone method gives way to the winemaking process. The effect of this is not only to give the wine its distinct, raisin flavor, but also **to concentrate the sugars in the remaining liquid, ultimately resulting in those trademark high alcohol levels.** This is important as alcohol, while flavorless itself, carries the flavors by giving the wine body, allowing the Amarone to come out as rich as it does.

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

Ageing: 60% of the wine is refined for 24 months in big Oak barrels, and then 40% of the wine is refined in new French Barriques from Allier Oak. The wine rest for another 6 months in the bottle.

Tasting notes: Intense ruby red color with violet edge. Warm, spicy, and powerful bouquet with aromas of cherry, bitter almond, and vanilla. Full, rich, velvety flavor.

Analysis: Alcohol 15.0%/vol; Acidity total 5,95 g/l; Residual sugar 7,2 g/l. Dry extract 33 g/l

Food suggestions: Traditionally served with game braised meats, red grilled meat, and fully matured cheeses. Pairs fantastically with hardy pasta dishes and is used to make an excellent risotto, called Risotto del Vescovo all'Amarone. PLEASE CONTACT US FOR THE RECIPE. Generally considered a wine for meditation, it is great after dinner with a piece of dark chocolate. Recommended drinking temp 17-18 °C.

Music Pairing: One of the few wines that are in harmony with Italian Opera. We suggest Puccini.

WINE TASTING SHEET

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| Winery: Vescovo Moro Group Srl Brand: Corte del Vescovo Appellation: DOCG Vintage Year: _____ | | Country: Italy Area/Region: _____ Price: _____ |
| Clarity: Cloudy, Bitty, Clear, Brilliant Depth of color: Watery, Pale, Medium, Deep, Dark Color: (White Wine) Green tinge, Pale yellow, Yellow, Gold, Brown (Red Wine) Purple, Purple/Red, Red, Red/Brown Viscosity: Slight sparkle, Watery, Normal, Heavy, Oily | Comment: | |
| General Appeal: Neutral, Clean, Attractive, Outstanding, Off (e.g. yeasty, acetic, oxidized, woody, etc.) Fruit Aroma: None, Slight, Positive, Identifiable Bouquet: None, Pleasant, Complex, Powerful | Comment: | |
| Sweetness: (White Wine) Bone-dry, Dry, Mediumdry, Medium-sweet, Very-sweet Tannin: (Red Wine) Astringent, Hard, Dry, Soft Acidity: Flat, Refreshing, Marked, Tart Body: Very light & thin, Light, Medium, Full-bodied, Heavy Length: Short, Acceptable, Extended, Lingering Balance: Unbalanced, Good, Very well-balanced, Perfect | Comment: | |
| Sweetness: Coarse, Poor, Acceptable, Fine, Outstanding _____ Final Comment: _____ _____ | | Overall Score (1 to 10) |