



## "PORTA ERBE" AMARONE DELLA VALPOLICELLA CLASSICO DOC

**GRAPE VARIETY** 75% Corvina – 20% Rondinella – 5% Molinara

**LOCATION OF VINEYARD** Marano di Valpolicella  
(Valpolicella Classico Area)

**VINEYARD** Owned vineyard in the hilly area of Marano with an altitude from 150mt to 300mt a.s.l

**SOIL** Tufaceous soil, clayey marl-rich soil mixed with limestone marl.

**GROWING SYSTEM** Pergola with 3,000 trees per hectare and 15-16 buds per tree.

**AVERAGE AGE OF TREES** 22 years

**HARVEST** Crop by hand with selection of the thinnest grapes to help the drying process

**VINIFICATION** Amarone is obtained from carefully selected grapes, dried for a period of 3 -4 months in well-aired rooms. This brings an extraordinary concentration of sugar, extracts and glycerine. After that, grapes undergoes a gentle pressing process and a low fermentation of must for 15 days at controlled temperature (15° C.) with skins.

**MACERATION** Extremely long maceration (more than 40 days) with 2 remounts per week.

**MATURATION** 80% of the wine is matured in Slavonian oak barrels of 4,000 litres, whilst the remaining 20% is matured in French new oak barrels (barriques). Total maturation in wood lasts for 3 years. Further bottle maturation for 8 months before release.

**AGEING** It can be matured for a further 10 - 15 years.

**CHARACTERISTICS** Intense ruby red. Bouquet is vinous, very rich of red berries and plums, chocolate and black pepper. The taste is extremely complex and pleasantly dry, well-bodied, with the right acidity. Full bodied, elegant and vigorous wine, it has got a marked, spicy, ethereal scent with a very remarkable fruit on the palate, which is very well balanced and it shows fine elegance and a long finish.