

# Corte Cavedini



## AMARONE DELLA VALPOLICELLA DOCG



one della Valpolicella DOCG

**Type of wine:** dry red wine

**Production Area:** Marcellise, San Martino Buon Albergo

**Type of soil:** calcareous

**High altitude vineyards :** 120-200 meters

**Grapes:** corvina – corvinone 70%, rondinella 15%, croatina - merlot - oseleta 15%

**Age of vineyards:** 25-30 years

**Cultivation system:** guyot

**Plant density:** 4500 grapevines/ha

**Yield:** 45 q.l/ha

**Harvest:** Beginning of October, harvesting exclusively by hand in plateaux, grapes rest in dry room under controlled temperature and humidity conditions, until the beginning of January.

**Winemaking / Fermentation:** at controlled temperature of 23-24°C for about 30 days, with automatic daily pumping over and in stainless steel tanks

**Refinement:** in french oak tonneaux for approximately 24-28 months and next 12 months in bottle

**Production:** 6000 bottles

**Organoleptic characteristics:**

- Ruby red color
- Cherry jam perfume with licorice and chocolate hints
- Intense but balanced taste with robust body

**Analytical data:**

- Alcohol 16%
- Total acidity 5,4 g/L
- Residual sugar 3,9 g/L
- Net dry extract 33,6 g/L

**Serving temperature:** 18-20°C

**Opening time:** 40 min

**Pairing Suggestions:** grilled red meats, braised meats, game, roasts, ripe cheeses