

LE GUAITE DI *noemi*

AMARONE DELLA VALPOLICELLA



CATEGORY: DRY RED WINE

AMARONE DELLA VALPOLICELLA DOCG

Denominazione di Origine Controllata e Garantita

Area:

Mezzane di Sopra (Verona)

Vineyard:

Le Guaite

Altitude:

450/500 mt. s.l.m.

Soil profile:

limestone with white calcareous rock, pink ferrous calcareous rock, basaltic rock containing minerals olivine and pyroxene, and volcanic soil

Type of grapes:

Corvina 35%, Rondinella 20%, Corvinone 35%, other grapes 10% (grape varieties from the Valpolicella D.O.C. zone)

Breeding:

guyot

Density:

5000 vinestock/ha.

Vinification and maturation:

the grapes are harvested at the beginning of October, drying for 3 month all the grapes, de-stemming, pressing, cryomaceration, controlled-temperature fermentation with cultured yeasts and simultaneous malolactic, followed by maturation in new French oak barriques about 48-60 months and after the bottling aging other 72 month in ours bottles storage.

Technical data:

alcohol 16 - 17%

residual sugar 1,4- 4,5 g/l

total acidity 5,8 - 8,6 g/l

dry extract 37 - 43 g/l

Color:

deep ruby red, with reflexes garnet

Bouquet:

notes of red cherry, black/blue berry, black plum, balsamic hint, fresh fannel, pepper

Palate:

smooth and seductive, with an appealing sapidity and an optimal acidity and frank notes of red/black fruits mature, spices, balsamic, fruits in spirits, tertiary perfumes

Best served with:

it goes perfectly with many kinds of food such as braised, big steaks, roast beef, aged cheeses, game meat

Serving temperature:

16 - 18°C

Available sizes:

0,75 L - 1,5 L

Packaging:

- wood-cases of 6 bottles

- wood-case magnum of 1 magnum

