

# Amarone della Valpolicella Classico DOCG (375 ml)

<b>Category</b>	Red
<b>Grapes</b>	65 % Corvina, 30 % Rondinella, 5 % Molinara
<b>Appellation</b>	Amarone della Valpolicella Classico (DOCG)
<b>Producer</b>	Tommasi
<b>Country</b>	Italy
<b>Region</b>	Vénétie
<b>Size</b>	375 ml
<b>Degree of alcohol</b>	15 %
<b>Serving temperature</b>	18 °C
<b>Available</b>	Québec

## Terroir

The estate extends over 135 hectares of vineyards in the DOC zones of the province of Verona and 66 hectares in Maremma Tuscany. It is located in Pedemonte, in the heart of the Valpolicella Classico region, a strip of land that extends northwest of Verona between the plain, the Lessini Mountains and Lake Garda.

## Vinification and maturation

The best grapes are selected from 45 hectares of vines. The grapes are placed in small wooden boxes and dried in the air. In 5 months, the grapes lose about 40% of their weight before pressing (100 kg of grapes yield 20 to 22 liters of Amarone). The fermentation takes place in stainless steel tanks at very low temperatures. The wine stays from 2 to 4 years in oak barrels of Slavonia with a capacity of 20 to 25 hl, depending on the vintage. The wine is then bottled and placed in the tank at 15 meters in the basement and this for 7 to 9 months.

## Features

Deep ruby red color. The nose is intense, ethereal and refined. The bouquet is rich, complex and spicy. Of great finesse in the mouth, it has at the same time many bodies, which is the mark of the great wines.

## Food Pairings

Ideal with grilled red meats, a stew of sheep and game with hair (stew of hare). It is advisable to put it in carafe one hour before serving.

## Product code

Québec : 907626

