



# LA VIGILIA

VERONA 1974



## AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

**Production Area** Hilly vineyard south-faced in Valpolicella area, Veneto Region.

**Alcohol** 16 % Vol.

**Dry Extract** Dry Extract: 36.0 g/l.

**Grapes** 70% Corvina, 20% Rondinella, 10% Molinara

**Soil** Dark clay, rich of iron with rocky outcrops.

**Technique** The vineyards are cultivated on terraces using Pergola Veronese and Guyot system.

**Vintage** end of September./October

**Vinification** Grapes are hand picked at the end of September and let to dry under carefully controlled conditions for 3 months to concentrate the juice. The grapes lose 30-40% of their weight. The skins remain to macerate for around 12 days. The fermentation takes place at controlled temperature in stainless steel barrel. After that the wine rest for at 14 months in oak barrels, where fine tannins take place. The last step is the bottling, where the wine rest for at least other 3 months.

**Color** Velvety ruby red, with soft garnet reflections.

**Taste** Warm with a soft reminiscence of almonds, mature plums, violets, combined with the fascinating hint of cherry and raspberries, combining notes of chocolate and licurice in after taste.

**Bouquet** Ethereal and spicy hints, vanilla, ripe fruit, black cherry and raspberry jam, exalting the sense with its taste of constant evolution.

**Food match** Recommended for special occasion, match perfect the taste of braised meats, strong red grilled meats and mature cheese. Overall a perfect as Meditation wine

**Service Temperature** 18-20° C.

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