



LA VIGILIA

VERONA 1974



AMARONE DELLA VALPOLICELLA CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

- Production Area** Hilly vineyard south-faced in Valpolicella Classica area, Veneto Region.
- Alcohol** 16 % Vol.
- Dry Extract** 38.0 g/l.
- Grapes** 75% Corvina, 25% Rondinella, 5% 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 September / October.
- Vinification** Grapes are hand picked and let to dry under carefully controlled conditions for around 3 months to concentrate the juice. The grapes lose 30-40% of their weight.
- Fermentation** In red after destemming, at controlled temperature in stainless steel tanks, for about 20-30 days, with indigenous yeasts. Ageing in oak barrels for 18 months, where fine tannins take place. The last step is the Bottling where the wine rest for at least 6 months.
- Color** Intense ruby red with garnet red reflections.
- Taste** This wine is an artwork in winemaking technique, where Vanilla, Blueberry, black Cherries, Chocolate, Tobacco and Licorice, combined with the refined tannins become part of the portrait.
- Bouquet** An Amarone with a persistent and elegant tone, signature of unique and armounius symphony taste of this Meditation Wine.
- Food match** Special occasions, it will be a classy complement to any game meat dish, mature cheese or chocolate flakes.
- Service Temperature** 18-20° C.