



GIUSTI WINE

AMARONE DELLA VALPOLICELLA CLASSICO DOCG

From vineyards more than 70 years old, we harvest classic Corvina, Corvinone and Rondinella grapes that we dry according to tradition, resulting in a wine that recall of the history of one of Italy's most famous wine regions in the world.

Grape variety: Corvina, Corvinone and Rondinella

Area: Negrar, in the heart of Valpolicella Classica at an altitude of 200 m.a.s.l.

Soil: Calcareous soil rich in gravel and well drained.

Training system: Pergola veronese

Density: about 4,000 plants per hectare

Vinification: Manual harvesting and selection of the best bunches (early October), which are placed to dry in small crates (4-5 kg) for a period of 3-4 months in our fruit lofts. During these 3-4 months there is a 40-45% drop in grape weight. This is then followed in January by red vinification. Duration of fermentation-maceration about 30-40 days in stainless steel tanks.

Aging: in 4000 and 500-liter oak barrels (tonneaux) for a period of 24-28 months and bottle aging of about 12 months before release.

Actual alcohol: % vol 16.50 ± 0.50

Sugars: g/l 12.00 ± 1.0

Total acidity: g/l 5.80 ± 0.50

Sensory Profile

The color is deep ruby red tending to garnet.

The bouquet is intense with notes of dried fruit and plum, morello cherry and cherry. Clear notes of licorice and pepper.

In the mouth it is very full-bodied, round, warm with soft and elegant tannins.

Pairings: Excellent with game, venison, braised meats, very mature cheeses and sweet and sour dishes. Also excellent at the end of a meal in front of a fireplace. We recommend uncorking at least an hour before serving.

Serving temperature: 17 - 19 °C



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