

## Amarone della Valpolicella DOCG

Tenuta Sant'Anna Amarone, the most prestigious appellation of Valpolicella, is elegant yet modern, with an intense and enveloping flavour. A brand new wine into the catalogue, the ideal choice for a special occasion.

GRAPES	Corvina, Corvinone, Rondinella, other grapes
GRAPE YIELD	Average yield per hectare of 24 hl
AREA	Valpolicella
ALTITUDE	Between 150 and 450 m asl
CULTIVATION METHOD	Veronese pergola
PLANTS DENSITY	3.300/4.000 vines per hectare
AGEING	Aged in wood, 2 years; Aged in the bottle, 1 year
VINTAGE	2017
ANALYSIS DATA	Alcohol 15,5% vol Total acidity 5,6 g/l
AGING POTENTIAL	10/15 years

### Production area

The vines are grown on hilly and also terraced land at approximately 150 metres above sea level. The soil is lime-clay, moderately alkaline and at times calcareous. It lies on marl that dates back to the Eocene era, meaning that stony soil containing fossils may be expected or even abundant. The soil is of average permeability and has a shallow capacity for holding water.

### Winemaking

The grapes are harvested by hand following the careful selection of the bunches most suited to withering. Once placed on racks, they are left to rest in the drying room for at least three months. During this period, they lose, on average, approximately 40% of their weight. Crushing takes place at the beginning of February with the destemming of the grapes. Fermentation temperature ranges from 12° to 23°C. Slow maceration lasts for 30 days, 12 of which at low temperature.

Manual punching-down is carried out three times a day and followed by malolactic fermentation.

### Taste

**COLOUR:** Intense garnet red colour, dense and compact.  
**BOUQUET:** Intense aromas of black fruits such as black cherry and blueberries. On the finish, notes of dried fruits and raisins.  
**PALATE:** Full-bodied and softly elegant, with an intense and enveloping flavour.

### Pairing

Perfectly paired with game, mature cheeses, grilled and braised meats. Excellent as a meditation wine at the end of a meal.

