

# Amarone della Valpolicella

## RISERVA

### DOCG

Every nuance of our Amarone represents the know-how and stylistic code pursued by Costa Arente, aimed at expressing the natural elegance that the Valpolicella terroir transmits to the wine. 2016, the first year of production of the Reserve, was a rainy year. The cool September nights preserved the acidity of the harvested grapes, ensuring a good prospect of aging, a high sugar accumulation and a nice point of color.

GRAPES	Corvina, Corvinone, Rondinella, other grapes as per disciplinary
GRAPE YIELD	50 qli/ha
AREA	Valpantena (La Costa di Romagnano - Grezzana)
ALTITUDE	150-200 m asl
GRAPE TRAINING	simple and double pergola veronese
PLANTING DENSITY	3600-5000 trees/hectare
AGE OF THE VINEYARD	10-25 years
AGING	3 years in tonneaux, 1 year in Slavonian cask and 1 year in bottle
VINTAGE	2016
FIRST VINTAGE	2016
ANALYSIS DATA	Alcol 17% vol. Total Acidity 5,5 g/l
AGING POTENTIAL	10-15 years

### Production area

The grapes are grown on hillslopes and terraces which extend up to 600 m above sea level, mainly in the 100-250 m range. The substrate consists of calcareous marl, it is clayey-loam with a sub-alkaline reaction (pH 7.5-7.9), rich in mineral nutrients (potassium, manganese, calcium, iron, zinc). This type of soil guarantees an elevated fixed acidity which, with the same alcohol content and structure, gives elegance and aging capacity. In the vineyards, it is not uncommon to find fossils; the permeability of the soil is medium, with low water capacity retention.

### Winemaking

The grapes are harvested by hand after a careful selection to pick the most suitable bunches for drying. Once placed on the trays, the best tanks are destined to the Reserve and set aside in the loft for at least 3 months, a period in which they lose on average 40% of their weight. Enzymatic processes and the development of noble mold complete the drying process. Towards the beginning of December, the grapes are de-stemmed, selected on the sorting table

and then pressed. A short cold maceration precedes the alcoholic fermentation which lasts about 2 weeks, with frequent pumping over. This is followed by racking, malolactic fermentation and aging first in tonneaux for 3 years and subsequently, at in Slavonian oak barrels for 1 year at least. Refinement in the bottle lasts at least 1 year before it's put on the market.

### Taste

Intense ruby red color with garnet reflections, the nose is complex and immediately reveals hints of preserved cherry, morello cherry and plum with final notes of spices, pepper and tobacco. Complexity that continues in the mouth: enveloping and long tannins, with a freshness of drink, typical of Valpantena, that optimally balances the alcoholic component.

### Pairing

It goes well with game, grilled meats, braised meats and aged cheeses. Excellent as a meditation wine at the end of a meal. Wine, to be tasted preferably at 18-20° C.

