

PIEROPAN

VIGNAIOLI DAL 1880

Amarone

Amarone, classic wine from the Valpolicella region, is a new, exciting venture for the Pieropan family. It comes from the desire to test our skills with the Valpolicella zone, which though a neighbour of Soave, is very different and completely unique. It stems also from the desire to make a top red wine, both rich and structured, but also elegant and fine in line with the whole Pieropan range.

Denomination:	Amarone della Valpolicella DOCG.
Grape varieties:	Corvina: 60% Corvinone, Rondinella, Croatina: 30% Old traditional Valpolicella varieties: 5%
Geographical location:	Val d'Ilasi in the Cellere d'Ilasi hills in the Valpolicella zone
Vineyard characteristics:	South facing, with chalky, clay soils, situated at an altitude of 350-500m above sea level.
Training:	Guyot, with 5800 vines per hectare, pruned to 8 buds per vine.
Defence method:	Production all organic certificated
Buds per vine:	6-8 buds per vine
Average age of vines:	Planted in 2000.
Yields:	After drying, 20 hl/ha per hectare (0.5 kg per vine)
Harvesting:	The grapes from the Cellere d'Ilasi on the Garzon hill, are hand-picked into small boxes during September.
Drying:	the grapes are dried naturally
Vinification:	The grapes are pressed and de-stemmed. The must is fermented at 23-24°C for approximately 30 days during which time pumping over and punching down the cap takes place every day.
Ageing:	The wine ages in 500litre barrels for 36 months followed by a year in bottle before release.
Organoleptic properties:	
color:	brilliant and intense ruby red in colour
perfume:	characterful wine a heady perfume of black cherries, blackberries and plums
tasting notes:	on the palate it is complex and rounded, with a powerful structure supporting the fruit and a lovely freshness on the finish. A wine with plenty of character with the potential to age well
total acidity:	3.3-3.5 g/l
alcoholic content:	16-17%.
sugar:	6-9 g/l
Food matching:	It makes an excellent partner for game dishes, grilled or braised meat, powerfully flavoured and mature cheeses. It is also ideal served among friends at the end of the meal. Serve at 16-18°C.