



## AMARONE SELEZIONE VIGNA GARZON DELLA VALPOLICELLA DOCG

Appellation: Amarone della Valpolicella DOCG

Geographical location: Monte Garzon in Cellere d'Illasi

Soil: Pink limestone rich in clay and chalk

Grape varieties: Corvina Veronese 60%, Corvinone 30%, Rondinella 5%,  
Croatina Veronese 5%

Average age of the vines: 20 years

Average altitude: 300 - 500 m.

Exposure: south

Yields per hectare: 20 hl (0.5 kg per vine)

Training system: Guyot with 5800 vines per hectare

Agriculture methods: organic certified

Buds per vine: 6-8 buds per vine

Alcohol content: Vol. 16.5%

Total acidity: 6.75 g/l

Ph: 3.36

Serving Temperature: 16-18 °C / 61-64.5 °F

### Harvest

Hand-picking into small boxes during last week of September.  
(In years with unfavorable weather conditions it is not produced.)

### Vinification

The grapes are dried naturally for 2/3 months and then manual selected before being pressed and destemmed. The must is fermented at 23-24°C for approximately 30 days with a daily pumping over and punching down.

### Ageing

It ages in french oak tonneaux and barriques for 24/30 months followed by a period in bottle before the release.

### Tasting profile

Color: Intense and deep, ruby red colour.

Perfume: Characterful wine with notes of black cherries, blackberries and plums, bitter chocolate, leather, coffee, complex spicyness and a refreshing balsamic end.

Palate: Complex and rounded, with a powerful structure and a lovely freshness on the finish.

A wine with plenty of character with great ageing potential.

### Pairings

It makes an excellent partner for game dishes, grilled or braised meat, powerfully flavoured and mature cheeses.