

AMARONE DELLA VALPOLICELLA CLASSICO DOCG

Villa Crine's Amarone is the fullest expression of the Valpolicella terrior. The grapes, Corvina, Rondinella, and Molinara are selected from our most valued vineyards and left to dry for 120 days. The fruit of this drying process is a distillation of aromas and flavours. The long aging in wood barrels gives balance, strength, elegance, and finesse to the wine.



Wine Amarone della Valpolicella Docg classico

Blend Corvina 60%, Rondinella 30%, Molinara 10%.

Soil The altitude of the vineyard is between 200 and 300 metres above sea level. The soil composition includes clay, tuff and alluvial gravel, with calcareous marine rock.

Vinyard The vines are trained in the pergola system. The density of the vines is between 4,500 and 6,000 plants per hectare with a yields of about 9000 kg/ha.

Harvest The grapes are harvested by hand at the end of September or beginning of October. Clusters which are less compact are especially chosen to be laid aside for drying.

Drying process The grapes are set aside to dry for about four months in wood crates or on a wood grating in a well-ventilated drying room where both the temperature and the humidity are controlled.

Fermentation and aging process The grapes are soft pressed in the months of January and February. The fermentation which makes use making use of the traditional techniques handed down throughout the generations takes place in steel tanks. The wine is then aged for three years in oak barrels which range in size from 10 to 30 hL for three years. Further maturation takes place in the bottle which is stored for a year in ancient tuff stone cellars.

Tasting notes It has a wonderful appearance with a deep ruby colour. It has flavours of black current, blueberry with hints of dark chocolate, alcohol infused fruit and light smoky overtones. On the palate, it's strong, sensual with smooth tannins that round out the flavour.

Alcohol % Minimum 15% or higher depending on the year.

Pairing suggestions Braised beef with mushrooms, wild game, egg pasta with red cabbage, medium-aged cheeses

Serving Serve in large wine glasses. It's advisable to open the bottle a couple hours before serving. Ideal temperature is 18°C.