

AMARONE DELLA VALPOLICELLA CLASSICO DOCG RISERVA

Alzaro

Amarone Riserva Alzaro's Villa Crine represents the highest expression of the grapes from our precious vineyards. The manual harvest and the natural drying in fruity, allow us to obtain, after years of aging in oak barrels, a balanced and elegant wine with a remarkable persistence.

We produced a limited quantity of this exclusive wine (20 Hl) making 2664 bottles (with the numbering on the label).



Denomination Amarone della Valpolicella Docg Classico Riserva

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.

Vineyard 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 selected grapes are set aside to dry for about four months in wood crates or on a wood grating in a well-ventilated drying room

Aging process The grapes are soft pressed in the months of January, then it fermented in stainless steel. Consequently the wine aged for four years in oak barrels which range in size from 10 to 30 hL. Finally it stored for 2 years of aging in bottles in ancient tuff stone cellars

Tasting notes Garnet red color with ruby reflections. Marked hints of red cherries, spices, chocolate and toasted notes. It's very balanced with full bodied and smooth mouthfeel. At the end it has long and persistent finish.

Alcohol % 16,5 % vol.

Pairing suggestion Braised beef with mushrooms, roasted partridge, egg pasta, wild game, 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.