

# AMARONE DELLA VALPOLICELLA CLASSICO, DOC, 2000

Azienda San Rustico snc



In our vineyards, the grapes are usually picked in the beginning of October. We are very careful to pick only the grapes that are firm and ripe and meet our strict standards of fruit suitable for our Amarone. After the grapes are harvested, we put them on racks or straw mats and let them dry for three months in a warm dry environment with plenty of air circulation. During that time the grapes lose about 30% of their volume, gaining intensity of flavor. Amarone is traditionally made by soft pressing the dried grapes in January while keeping the must cool. This cool environment slows down the fermentation, extracting the fruity raisiny quality from the grapes, which makes Amarone so famous. After the fermentation is finished sometime in March, it is refined and siphoned off to settle in Slavonian oak casks for 2 1/2 years.

Amarone is a unique, full-bodied wine that is ideal with game, heavy meat dishes, or blue veined cheeses for dessert.

**Region:** Veneto

**Classification:** Amarone della Valpolicella Classico DOC

**Area of Production:** Valgatara and Marano di Valpolicella

**Grape Varieties:** 50% Corvina, 50% Rondinella

**Soil:** Red and compact on Basalts

**Average Age of Vines:** 20, 30, & 50 years

**Trellising System:** Pergola

**Production per Acre:** 3.12 tons

**Vinification Technique:** Soft pressing in January; fermentation on racks which is cold-delayed with local yeasts; drawing off wine in March; refining time in Slavonian oak casts and barriques.

**Maturation:** In oak casts for 2.5 years and barriques for 6 months

**Total Acidity:** 5.52 g/l

**Residual Sugar:** 4.5 g/l

**PH:** 3.4

**Alcohol:** 15.5%

**Total Cases Produced:** 500