

AMARONE DELLA VALPOLICELLA CLASSICO, DOC, 2003

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: 4.46 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 casks and barriques.

Maturation: In oak casks for 2.5 years and barriques for 6 months

Total Acidity: 5.50 g/l

Residual Sugar: 6 g/l

PH: 3.5

Alcohol: 15.2%

Total Cases Produced: 500