AMARONE DELLA VALPOLICELLA
CLASSICO
RISERVA 2009
CORTE FORNALEDO
D.O.C. (Denomination of Origin Controlled)

GRAPES VARIETALS: The grapes we produce are those which are indigenous to our region, they are Corvina Veronese, Corvinone, Rondinella and a small percentage of various other red grapes, which follow the guidelines set forth by the Italian Government for the production of Valpolicella wines.

HARVEST: Harvest usually begins the first week of October. We manually select only the finest and most sun exposed grapes to ensure highest standards and optimum maturity. The grapes are placed in wooden crates and are naturally air dried for 90-100 days. Weekly checks are carried out to ensure a smooth drying process.

VINIFICATION/AGEING: Grape pressing is carried out in January and the fermentation lasts about 30 days in stainless steel tanks with regular pumping-over operations (remontage).The wine is aged for 102 months in French or Slavonia big oak barrels, and then continues to age in bottles.

FEATURES: clear, intense, glossy ruby red verging on garnet. On the nose it is complex, intense and spicy, with evolving aromas thanks to the oxygen exposure. In the mouth the wine is dry, warm, fresh, with fruity notes and tannic. This is a great robust yet balanced wine, intense and persistent in taste.

FOOD PAIRINGS: This remarkable red wine pairs well with braised and roast meat, stews and game. Strong very ripe cheeses and traditional Italian dishes such as “Pasta e Fasoi” (pasta and beans) and “Risotto all’Amarone” are very nice pairings. A great way to appreciate “Amarone della Valpolicella” is after dinner, alone, sipping it slowly.

INFORMATION: We recommend uncorking at least 2 hours before serving in large glasses or decanting 30 minutes or more before serving at a temperature between 64°-68° Fahrenheit.

BOTTLE: Available in 750 and 1500 ml bottles (Magnums available in limited quantity).

ANALYSIS: alcohol 16% vol.

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