

VILLABELLA

VIGNETI IN VERONA



FRACASTORO AMARONE della VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
CLASSICO RISERVA

Classification: Amarone della Valpolicella d.o.c.g. Classico Riserva

Type of wine: dry red

First vintage produced: 1998

Production zone: the vineyards are situated in the communes of Fumane, Negrar and Marano, three of the five historic communes of the Valpolicella Classico area, the heart of the production zone for Amarone

Type of soil: limestone mixed with clay; quite stony

Main grapes: Corvina, Rondinella and Corvinone

Training system: traditional Veronese Pergola

Yield per hectare: approx. 9,000 kilos

Harvest period: end of September

Vinification: the grapes are pressed, with very low yields in terms of wine, after 80/100 days of traditional drying in special rooms (fruttai), causing the sugars in the grapes to become more concentrated. The must ferments slowly for 18-20 days in contact with the skins at controlled temperatures of 22°-28°C

Maturation: a proportion in traditional Slavonian oak casks and the rest in tonneaux

TASTING NOTE

Colour: a deep, brilliant garnet red

Nose: intensely fruity notes of cherries and cherries preserved in alcohol, plum preserve and distinct spicy hints of cinnamon, cloves, pipe tobacco and cacao

Flavour: dry, rounded, warming and velvety, it is very well-structured and mouth-filling. It offers elegant fruity and spicy notes as well as great persistence on the palate

Serving suggestions: ideal with red meats, game and hard, mature cheeses. Alternatively, it is splendid drunk just on its own, as a wine for accompanying conversation with friends. After a few years' ageing, it can even be served to accompany top-quality chocolate!

Note: a majestic wine that has great structure and is extremely long-lived: it is only produced in the very best vintages. It is dedicated to Girolamo Fracastoro (1478-1553), medic, philosopher, poet and the author of literary works on wine, who lived at Incaffi, in the hinterland of Lake Garda

Alcohol: 15% vol

Serving temperature: 20°C

Cristoforetti  *Delibosi*

FAMIGLIE, VIGNE E OSPITALITÀ IN TERRA VENETA