

PIOVESOLE AMARONE

Producer **VINI ELEVA**



Appellation

Amarone della Valpolicella Classico D.O.C.

Wine Type

Red

Vintage

2005

Grape Variety

Corvina veronese 40%, Corvinone 20%, Rondinella 25%, Croatina, Teroldego, Merlot, Molinara, Oseleta (15%)

Sensory Characteristics

Intense and black, brings us back to almost impenetrable concentration and important viscosity. Rich and vigorous nose, with the surprising amazing fragrance of spices. The intense varietal and vegetal sensations alternate with blackcurrant and blackberry, eucalyptus and surrounded by sweet spices. Persistence keeps the memory of the smell of fruit and oriental spices, in a succession of strong ethereal sensations. The fragrance evolves into the perceptions of dried fruit, nuts and bitter almonds. Richness and concentration are also re-proposed to the palate, where an unexpected freshness lightens the drinkability and maintains the pleasure, a very consistent wine. A wine that goes nicely with roasted meat but that absolutely does not disdain to be drunk by itself, in its essence.

Harvest

End of September, according to climate and grape varieties.

Vinification Process

In January-February, crushing the grapes with rubber rollers as softly as possible. Fermentation is then performed in vats at controlled temperature of 25 ° C taking about 30- 35 days. Malolactic fermentation takes place in spring, and is performed by the inoculation of lactic bacteria. Ageing In 25 hl oak barrels for 48 months. The bottle spend 9 months in the cellar allowing the formation of the bouquet to be completed.

Alcohol Content

16,5%

Soil Type

The soils are mostly red and brown on debris, calcareous marls and basalts.

Vine Cultivation System

Simple support, Guyot pruning.

Grape Yield

65 quintals per hectare

PRODUCTION ZONE

Country: Italy

Region: Veneto

Area: Sant'Ambrogio di
Valpolicella - Verona



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