



MADINELLI

VITICOLTORI DAL 1958

AMARONE DELLA VALPOLICELLA CLASSICO RISERVA

Denominazione di Origine Controllata e Garantita

GRAPE VARIETIES: Corvina, Corvinone, Rondinella, Ancellotta

ORIGIN Selected vineyards located between the municipalities of Marano di Valpolicella and Negrar at an altitude of 400-500 a.s.l.

TRAINING SYSTEM: Veronese pergola

TYPE OF SOIL: calcareous, clayey

VINIFICATION AND MATURATION The harvest begins between the end of September and early October in small stalls of wood. The cluster are hand-picked and then naturally dry for a minimum of 100-110 days until January in the fruit cellar. Followed by pressing and destemming of the grapes. Fermentation temperature from 12° to 23° C. Slow maceration for 30 days, of which 12 cold. Malolactic carried out. Maturation first in steel and then in wood (large barrel and tonneaux) for a period of at least 48-60 months. Minimum bottle aging of 6 months.



TASTING NOTES The wine displays a deep red hue that evolves toward garnet with aging. The bouquet is broad and complex, offering notes of red fruit preserves and spices. Prominent aromas include cherry, dried fruit, and hints of cocoa and tobacco. Retaining good acidity and balance till the long deserved finish. A perfect wine for both gastronomy and contemplation. It pairs with richly flavoured dishes, game meats, and aged cheeses.

SUGGESTED PAIRINGS A perfect wine for both gastronomy and contemplation. It pairs beautifully with richly flavoured dishes, game meats, and aged cheeses. Also wonderful on its own by the glass as meditation wine. Serving temperature Approximately 18°C with decanting recommended.

ALCOHOL 16% vol

BOTTLE SIZE 0.75 L

MADINELLI SOCIETA' AGRICOLA
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Nel cuore della Valpolicella Classica