



MADINELLI

VITICOLTORI DAL 1958

AMARONE DELLA VALPOLICELLA CLASSICO

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 with manual selection of the grapes. Drying until January in the fruit cellar for approximately 120 days followed by pressing with 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 36-48 months. Minimum bottle aging of 4-6 months.



TASTING NOTES Intense deep red color with purple reflections and purple. The fruity notes, of black cherry and fruit jam of forest, then reveals aromas of roasting and cocoa. It is pleasantly round and tannic by the right minerality and acidity, enhanced by the fruity and medicinal plant aftertaste.

SUGGESTED PAIRINGS Excellent meditation wine, it pairs well with stews and braised meats, game and rich first courses and succulent, but also with mature cheeses

ALCOHOL 16% vol

BOTTLE SIZE 0.75 L

MADINELLI SOCIETA' AGRICOLA

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Nel cuore della Valpolicella Classica