



*Nicolis*

## AMARONE DELLA VALPOLICELLA DOC CLASSICO

**Description:** Deep dark ruby red which gradually turns into garnet. Powerful and aristocratic nose of ripe fruit, jam, sensations of cocoa, walnut, tobacco and leather. Elegant and powerful wine with a distinct spicy bouquet and with unique flavours. It shows an impressive balance between volume and smoothness, warmth and crispness, austerity and richness.

**Wine making:** After the grapes are selected and harvested, they are placed in small cases in dry, well aired rooms. In this way, the grapes dry naturally and gain an extraordinary high concentration of sugars, glycerine, and aromas. After 3 months, the grapes are softly pressed. Due to the low temperature, the process of fermentation is long and slow; maceration takes also more than one month. The wine makes then an ageing in medium-sized Slavonia oak barrels, where it remains for about 30 months. The bottle ageing is at least 8 months before release.

**Vineyards:** Located on family property in the hills of the Valpolicella Classica area.

**Analysis of bottle product:**

Alcohol content: 15% vol

Total acidity: 5,80 gr/lit

Dry residue: 30,00 gr/lit

**Yield per hectare:** 24 hl/ha

**Harvest:** manually - mid of October

**Grape varieties:** Corvina 65% - Rondinella 20% - Molinara 5% - Croatina 10%

**Serving suggestions:** It goes well with game, roast meat and hearty flavourful aged. Without food it is an extraordinary meditation wine. The bottle should be opened at least one hour before serving. It should be served in large balloon glasses that favour good oxygenation.

Grapes : Corvina Veronese (70.00%), Rondinella (20.00%), Molinara (5.00%), Croatina (10.00%)

## VENETO

Veneto is a wine region in north-eastern Italy. The region is protected from the harsh northern European climate by the Alps, the foothills of which form the Veneto's northern extremes. These cooler climates are well-suited to white varieties like Garganega (the main grape for Soave wines) while the warmer Adriatic coastal plains and river valleys are where the renowned Valpolicella, Amarone and Bardolino DOC reds are produced. One of Italy's leading wine schools, Conegliano, is based here and the nation's most important wine fair, Vinitaly, takes place each spring in Verona.

