



*Nicolis*

## AMBROSAN AMARONE DELLA VALPOLICELLA DOC CLASSICO

**Description** Princely wine, full bodied, elegant and vigorous. The colour is an intense garnet red. The flavour is dry and generous, powerful and delicate. Its fragrances remind to ripe fruits, autumn leaves and leather. Wine with a “three-dimensional” tasting progression, where the management of the alcohol content in harmony with the important structure and aromatic richness agree in a elegant power.

**Wine making** After the grapes are selected and harvested in the vineyard “Ambrosan”, they are placed in small cases in large, dry, well aired rooms. In this way, the grapes dry naturally and gain an extraordinary high concentration of sugars, glycerine, and aromas. After 4 months, the grapes are softly pressed. Due to the low temperature, fermentation is long and the maceration takes also more than one month. The wine makes an ageing partially in medium-sized Slavonia oak barrels and partially in small oak barriques. Bottle ageing for at least 8 months before release.

**Vineyards:** Located in the family-owned, gently sloping vineyard called “Ambrosan”, in San Pietro in Cariano, in south-west position.

**Analysis of bottle product:**

Alcohol content: 16% vol  
Total acidity: 5,80 gr/l  
Dry residue: 32,00 gr/l

**Yield per hectar:** 22 hl/ha

**Harvest:** manually - mid of October

**Grape varieties:** Corvina 70% - Rondinella 20% - Croatina 10%

**Serving suggestions:** Like the Amarone Classico, the cru “Ambrosan” goes well with game, spicy cheese and roast meat. Without food, it is an extraordinary meditation wine. The wine should be opened at least one hour before serving. It should be served in large balloon glasses.

Grapes : Corvina Veronese (70.00%), Rondinella (20.00%), 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.

