

**AMARONE
DELLA VALPOLICELLA
D.O.C.G. CLASSICO
"VIGNETO MONTE
SANT'URBANO"**

An important wine, of rare elegance and complex structure.
Perfect for important gastronomic occasions and ideal for ageing.



GRAPE VARIETIES	Corvina veronese and Corvinone 70%, Rondinella 25%, Molinara 5%.	
VINEYARD	Monte Sant'Urbano estate, in the municipality of Fumane. It extends over a surface area of 19 hectares. Situated on a hill at an altitude of 280 - 350 meters above sea level, the Monte Sant'Urbano vineyard enjoys an excellent exposure to the sun. The calcareous, clayey terrain, of volcanic origin, favors retention of moisture, preventing excessive dryness.	
CULTIVATION SYSTEM	Verona pergola system placed on ledges sustained by dry stone walls known as "marogne". The vines have an average age of 25 years.	
HARVEST	Manual selection of the best bunches from from late September to mid-October. Drying for 100 days in fruit-drying rooms with ideal conditions in terms of temperature, humidity and ventilation. Loss of 42% of initial weight with a considerable increase in the quantity of sugar.	
VINIFICATION	Pressing on January with a roller crusher-destemmer. Maceration at 16°-18° C of temperature in stainless steel tanks for a period of 35 days with periodic pumping over and délestage. Separation of the skins in mid February and completion alcoholic and malolactic fermentation in 50 hl. oak barrels. Ageing in 500 l. allier oak casks for 24 months and in 20-40 hl. oak barrels for 12 months. Refinement in the bottle.	
ALCOHOL CONTENT	15% vol.	
ORGANOLEPTIC CHARACTERISTICS	Strong garnet red color and the ethereal bouquet of dried fruit. Full-bodied, warm, dry, all-encompassing to the palate. An important wine of rare elegance that lends itself well to aging.	
DINING COMBINATIONS	Excellent with strong second courses of braised red meats and game, perfect with aged cheeses. Also enjoyable at the end of a fine dinner.	
SERVING TEMPERATURE	18°C.	
SIZE	375 ml. 750 ml.	1500 ml. 3000 ml. 5000 ml.