



Amarone della Valpolicella

VALPANTENA

DOCG

The icon of a territory, Amarone is fully recognized as one of the greatest Italian red wines. In Costa Arente, we begin with a careful manual harvest, checking that each step is masterfully carried out with craftsmanship and care. Each nuance of our Amarone represents the know-how and stylistic code pursued by Costa Arente, aimed at expressing the natural elegance that the Valpolicella terroir transmits to the wine.

GRAPES	Corvina, Corvinone, Rondinella, other grapes as per disciplinary
GRAPE YIELD	50 qli/ha
AREA	Valpantena (La Costa di Romagnano - Grezzana)
ALTITUDE	150-250 m asl
GRAPE TRAINING	simple and double pergola veronese
PLANTING DENSITY	3600-4400 trees/hectare
AGE OF THE VINEYARD	10-25 years
AGING	2 years in tonneaux, 1 year in Slavonian oak barrels and 1 year in bottle
VINTAGE	2016
FIRST VINTAGE	2013
ANALYSIS DATA	Alcol 16,5% vol. Total Acidity 5,8 g/l Residual sugars 8 g/l
AGING POTENTIAL	10-15 years

Production area

The grapes are grown on hillslopes and terraces, which extend up to 600 m above sea level, mainly in the 100-250 m range. The substrate is made up of calcareous marl, is clayey-clay with a sub-alkaline reaction (pH 7.5-7.9), rich in mineral nutrients (potassium, manganese, calcium, iron, zinc). This type of soil guarantees a high fixed acidity which, with the same alcohol content and structure, gives elegance and aging capacity. In the vineyards it is not uncommon to find fossils; the permeability of the soil is medium, with a low capacity to retain water.

Winemaking

The grapes are harvested by hand after a careful selection to pick the most suitable bunches for drying. Once placed in the trays, they are put to rest in the loft for at least 3 months, a period in which they lose on average 40% of their weight. Enzymatic processes and the development of noble rot complete the drying process. Towards the beginning of December the grapes are de-stemmed, selected on the sorting table and then pressed. A short cold maceration

precedes the alcoholic fermentation which lasts about 2 weeks, with frequent pumping over. This is followed by racking, malolactic fermentation and aging first in tonneaux for 2 years and, subsequently, at least 1 year in Slavonian oak barrels. Refinement in the bottle lasts at least 1 year before being put on the market.

Taste

COLOUR: Intense ruby

BOUQUET: The scent is immediately seductive, with immediate hints of dark cherry: the drying of the grapes then emerges with a note of marasca cherries in alcohol that over time becomes ethereal, with spicy notes of black pepper, cinnamon, and licorice.

PALATE: At taste, it is full, velvety, with soft tannin, not tired thanks also to the nice acidity that guarantees longevity.

Pairing

Excellent paired with tasty meats such as game, mature and savory cheese, meat-based first courses. Ideal as a meditation wine, to be tasted preferably at 18-19° C.

