

Amarone della Valpolicella

RISERVA

DOCG

Every 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. 2016, the first year of production of the Reserve, was a rainy year. The cool September nights preserved the acidity of the harvested grapes, ensuring a good prospect of aging, a high sugar accumulation and a nice point of color.

GRAPES	Corvina, Corvinone, Rondinella, other grapes as the production regulations
GRAPE YIELD	50 quintals/hectare
AREA	Valpantena (La Costa di Romagnano - Grezzana)
ALTITUDE	150-200 m asl 10-15 years Vineyards
GRAPE TRAINING	Simple and Double Pergola Veronese
AGE OF THE VINEYARD	10-25 years
PLANTING DENSITY	3.600 - 5.000 trees/hectare
AGING	3 years in tonneaux, 1 year in Slavonian oak barrels and 1 year in bottle
VINTAGE	2019
FIRST VINTAGE	2016
ANALYSIS DATA	Alcohol 17% vol Total Acidity 5,5 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 3 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 and Pairing

reflections, the nose is complex and immediately reveals hints of preserved cherry, morello cherry and plum with final notes of spices, pepper and tobacco. Complexity that continues in the mouth: enveloping and long tannins, with a freshness of drink, typical of Valpantena, that optimally balances the alcoholic component.

It goes well with game, grilled meats, braised meats and aged cheeses. Excellent as a meditation wine at the end of a meal. Wine, to be tasted preferably at 18-20° C.

