



BRIGALDARA
AZIENDA AGRICOLA

AMARONE DELLA VALPOLICELLA D.O.C.G. *Case Vecie*

Amarone *Case Vecie* borrows its name from the homonymous vineyard located in Grezzana - Valpantena. An extraordinary plot of land planted with vines where altitude and exposition enable the grapes to undergo a slow and constant ripening, even during the hardest years. The late harvesting period enables us to put the grapes to dry in a colder period of the year, undergoing a slower and longer drying process. Amarone Case Vecie is a wine that is designed to enhance the natural characteristics of a high altitude climate: a true Amarone "Vigne Alte" - a high-hill Amarone.

Grape variety Corvina 39%, Corvinone 30%, Rondinella 31%

Vineyard Grezzana - Case Vecie (450 mt/a.s.l., south-easterly exposition)

Training system Guyot

Planted area 9 ha - 4,000 vines/ha

Year of planting 1980 / 2010

Harvest The grapes are hand-harvested during the first half of October.

Winemaking The grapes are selected in the vineyard, placed in crates and left to dry in the drying loft. During fermentation, the wine is always in contact with the grape skins. It is pumped over twice a day with a *delestage* half way through fermentation, favouring colour extraction.

Aging 2 years in small wooden barrels and 2 years in large wooden barrels.

pH 3.47

Dry extract 35.1

Sugar residue 2.5

Alcohol content 16,5%

Tasting notes

Deep ruby. Very ripe, almost roasted nose of dried cranberry, kirsch, brown spices, figs macerated in sugar syrup and botanical herbs. Then fresher and suave, with clean and precise flavours of cinnamon, pepper, tobacco and pot pourri. Finishes long with young, chewy but polished tannins.

