



BRIGALDARA
AZIENDA AGRICOLA

AMARONE DELLA VALPOLICELLA D.O.C.G. *Cavolo*

Amarone *Cavolo* derives from a careful selection of the grapes in the vineyard and a strict management of the drying process. The selected bunches are the sparsest and best exposed ones. Once harvested, they are left to dry for ca. 120 days, at the end of which vinification takes place. Here, all the noble components held in the skins are transferred to the wine. Amarone Cavolo is a wine that follows the traditional production method, aging in large barrels for at least 4 years.

Grape variety Corvinone 21%, Corvina 59%, Rondinella 17%, others 3%

Vineyard Grezzana - Cavolo (130 mt/a.s.l.)

Training system Guyot

Planted area 2 ha - 4,000-5,000 vines/ha

Year of planting 1980 / 2010

Harvest The grapes are hand-harvested during the second half of September

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 3.42

Dry extract 33.3

Sugar residue 2.0

Alcohol content 16%

Tasting notes

Garnet red with fruit jam, sour cherry, cherry and vanilla aromas, with hints of dried grapes and spicy notes. It is a wine of great structure. Complex, elegant and velvety.

