



BRIGALDARA
AZIENDA AGRICOLA

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

Amarone *Classico* is made from grapes that are harvested in Brigaldara, located in the heart of Valpolicella Classica, at the entrance of the Marano valley. The selected bunches are the sparsest and best exposed ones. The careful selection of the grapes in the vineyard and the strict management of the drying process are of extreme importance for this wine. After ca. 120 days of drying, vinification takes place. Here, all the noble components held in the skins are transferred to the wine. Amarone Classico follows the traditional production method, aging the wine in large-volume wooden barrels for ca. 3 years.

Grape variety Corvina 47%, Corvinone 39%, Rondinella 6%, others 8%

Vineyard Brigaldara (250 mt/a.s.l.)

Training system Pergola veronese and Guyot

Planted area 10 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 1 year in small wooden barrels and 2 years in large wooden barrels.

pH 3.25

Dry extract 34.3

Sugar residue 1.8

Alcohol content 16,5%

Tasting notes

Bright red. The clean aromas of red cherry and berries are enhanced by a floral touch. Initially sweet with a nice glycerine sensation in the mouth, it follows a slightly bitter note with a noticeable tannic bite on the lively flavours of red fruits. Classically dry finishes with a hint of heat derived from the significant alcoholic content.

