

Bussola

Amarone della Valpolicella

Denominazione di Origine Controllata e Garantita

Classico

Grape varieties

35% Corvina – 30% Corvinone
30% Rondinella – 5% Molinara

Production area

Hills near Negrar di Valpolicella
Altitude varies from 280 to 450 mt. a.s.l.
Vineyards exposition South-East and South-West
Age of the vines: from 10 to 50 years
Training systems: Pergola Veronese and Guyot (6000 vines per Hectare)

Winemaking process

The grapes to produce Amarone are selected in the middle of September. They're brought in the Fruttaio, and left in plastic plateaux where they are left to dry naturally for 4 months.
In January the grapes are selected, pressed, and put in tanks where, after about 15 days, fermentation starts thanks to selected yeasts. In the following 50 days several pumping-overs and delestage for the skins submersion are performed. The wine is then racked off and moved in a steel tank where its gross lees is decanted off. After about 20 days it is racked off again and moved to wooden barrels where fermentation and aging are completed.

Aging

48 months of aging
55% in 500 l tonneaux twice used
30% in 225 l barriques twice used
15% in 25 Hl barrel

Bottling

Amarone Classico is bottled after 4 years of aging and it stays 6 months in bottle before being sold.
The production amounts to about 20.000 bottles.

Serving temperature

From 18 to 20 °C
From 64,5 to 68 °F

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