



Amarone della Valpolicella

Denominazione di Origine Controllata e Garantita

Classico Riserva

Grape varieties

45% Corvina – 30% Corvinone
25% Rondinella

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 35 to 70 years
Training systems: Pergola Veronese (3300 vines per Hectare)

Winemaking process

The grapes to produce Amarone Classico Riserva are selected in the middle of September. They're brought in the Fruttaio and left in wooden plateaux where they are left to dry naturally for 4 months. In January the grapes are carefully selected, pressed, and put in truncated cone steel vats where, after about 15 days, fermentation starts with indigenous 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

66 months of aging
48 months in 5 Hl new tonneaux
18 months in 25 Hl barrel

Bottling

The Amarone Classico Riserva is bottled after 8 years of aging and it stays 2 years in bottle before being sold.
The production amounts to about 10.000 bottles.

Serving temperature

From 18 to 20 °C
From 64,5 to 68 °F

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