



AMARONE CLASSICO

PEGRANDI RISERVA

denominazione di origine controllata e Garantita

Colour: inscrutable burgundy red.

Tasting notes: a remarkably concentrated flavour, persistent and well balanced by an elegant and velvety tannic structure.

Food pairings: game, mature cheese varieties, and for meditation.

Bouquet: intense, of red fruit preserved in alcohol (cherry, plum), well combined with noble and persistent spicy scents.

Alc./Vol: 16 - 17 % vol

Residual sugar: 10 gr/lt

Total acidity: 6- 6,5 gr/lt

Origin: vineyard of the same name, owned by the Vaona family, located in the municipal district of Marano di Valpolicella.

Soil: medium-textured alluvial soil of a calcareous nature. Optimal sun exposure guarantees quality production. Altitude 230-250 metres above sea level.

Grape variety: Corvina 30%, Corvinone 35%, Rondinella 25%, Molinara 5%, Raboso Veronese 5%. Age of the vineyard 10/40 years.

Harvest: when ripe the grapes are carefully selected and placed on bamboo racks, where they undergo a TRADITIONAL drying process for about 5 months.

Vinification technique: gentle pressing of the grapes is preceded by partial removal of the stalks. This is followed by 7-10 days maceration at a low temperature (1-2°C), which encourages a higher concentration of varietal aromas. With the progressive increase in temperature spontaneous alcoholic fermentation starts, which continues at a spontaneous temperature (15-20°C) under conditions of partial anaerobia for over 20-25 days.

Refinement: refined in durmast oak barrels (15-30 hl) for 40 months, followed by 18 months in 10-hl wood barrels, with an additional period of 7 - 8 months in bottles.



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