

LA SERRA

AMARONE DELLA VALPOLICELLA

*DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA
CLASSICO*

PRODUCTION AREA

Classic Valpolicella area, from vineyards in the hills of Fumane (Verona).

GRAPE VARIETIES

Corvina and Corvinone (70%), Rondinella (25%), Molinara (5%), with drying of grapes for a period of about 3 months.

YIELD

Each 100 kg of grapes 40 litres of first pressing.

CONTENTS

Alcohol 15% by Vol.

Total acidity 5-5.5 g/l.

Net dry extract 29 to 32 g/l.

VINIFICATION

Soft pressing and destemming of the dried grapes; long fermentation at seasonal temperature.

AGEING

About 36 months in Slavonian oak barrels by 20-30-50 hl.

REFINEMENT

About 12 months in bottle.

SENSORY IMPRESSIONS

Ruby red tending to garnet.

Characteristic aroma, with hints of ripe red fruit and dried figs, with spicy and balsamic notes.

In the mouth it is delicate and balanced with soft tannins, fresh, savory, fruity and persistent.

SERVING INFORMATION

20° C in ballon glass.

DINING ACCOMPANIMENT

Barbeque, roasts, game and seasoned cheeses.

LONGEVITY

If correctly stored, it evolves for a long period of time (10 to 12 years).

Please store away from light and heating, laid down in a cool place.

