

## FORNETTO

Amarone della Valpolicella Classico  
**Riserva** DOCG



Tasting notes:

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**Bottle size:** 750 ml , 1,5 lit , 3,0 lit

**Tipology:** Dry Red

**Vines:** Corvina Veronese 55%; Corvinone 35%; Rondinella 10%

**Vineyard placement:** Called the Fornetto and located in the heart of the Valpolicella Classica in a hilly area in the municipality of Negrar. Altitude from 200 to 230 meters s.l.m.

**Exposure:** south - east.

**Type of soil:** very varied on alluvial debris. Dry terracing.

**Training system:** Pergola doppia - Age of vines in production: 40/50 years. Density of planting of 2500 vines per hectare. Load of gems per strain 14. Total grassing. Yield per hectare: 40hl.

**Harvest:** Grape harvesting period: second week of September, exclusively manual selection. Withering in fruit for 110 days.

**Vinification:** Crushing period in early January 2012. Fermentation temperature from 12 ° to 23 °. 30 days maceration (of which 15 at cold). Manual cutting with the frequency of 2 per day. Complete malolactic fermentation. Aging in new French oak barriques Allier and Never for 36 months.

**Aging in the bottle** for at least 12 months.

**Analytical data:** Alcohol equal to 16.60% - residual reducing sugars 8 gr / l - total acidity 5.5 gr / l; Net dry extract 37 g / l - Ph 3.65.

**Organoleptic characteristics:** **Color:** deep garnet red; **Bouquet:** ethereal, evolved, rich and concentrated with hints of vanilla that sometimes recall the sweet fruit; **Taste:** powerful and explosive in the hints of raisins vigorous but at the same time soft.

**Serving method:** Serve at a temperature of 18 ° -19 ° in very large "ballon" glasses, taking care to uncork the bottle at least 2 hours before.

**Gastronomy:** It is traditionally combined with grilled meat, braised meat and aged cheeses; it is also served outside the meal in moments when the conversation becomes more pleasant.