

Casa Lupo



## AMARONE DELLA VALPOLICELLA DOCG

### IN VINEYARD

The land is at an altitude of 450 meters above the sea level and the soil is made by the alteration of calcareous-fossiliferous formations, in particular the red flake and biancone marble.

Harvest takes place in several passages during the last two weeks of September to allow optimal ripening of the grapes. The grapes are harvested by hand and placed in the fruit shed for drying.

### IN CELLAR

The grapes, collected in cases, remain in drying until December/January. The loss of water, as consequence of the drying period, improves the concentration of all substances of the grape. Fermentation and maceration occur in small steel vats; it follows final fermentation and maturation in oak barrels of 500/1000 LT, where the new wine will stay for about 18-24 months. Amarone ages further in bottle until optimal maturity.

### TASTING

Red color with dark garnet reflections. There are hints of ripe fruit with red berry as currants, blueberries, sour cherries and jam with a final bouquet of spicy vanilla perfume. Rich, refined, elegant, a wine of great structure.

### PAIRINGS

Amarone is perfectly paired with traditional meat dishes such as braised meat, stews, wild game and aged cheese. Excellent as meditation wine.

Taste at 18°C

#### Technical information

Bottle size: 0,75l  
16% Alc. Vol

Grapes: 65% Corvina, 15% Corvinone, 10% Rondinella, 10% altri vitigni

Sulphites: 90 mg/l  
Sugar: 8,1 gr/l  
Acidity: 6,19  
PH: 3,49

Density: 5500  
Yield: 60/70 HL/Ha