

Casa Lupo



AMARONE DELLA VALPOLICELLA RISERVA DOCG

IN VINEYARD

The land is at an altitude of 450 meters above the sea level and is made by the alteration of calcareous-fossilifere 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 are left to dry in well-aired rooms for 4-5 months so that color, taste and sweetness concentrate at best. In winter the grapes are pressed and fermentation begins thanks to natural yeasts. Subsequently, the must is transferred in 500-1000 Lt oak barrels where fermentation will end. The wine ages in wood for 30-36 months before being bottled. Follows further refinement in bottle until optimal maturity.

TASTING NOTES

Intense red garnet. Bouquet of red berry, blueberry, sour cherry, and scent of spices stand out.

Important and round structure, rich taste and refined elegance, a wine persistent and with long aging potential.

PAIRINGS

Try it with the traditional amarone risotto or with meat such as roasted calf with truffle or game as pheasant with sage. Perfect in combination with long maturing cheese. Sublime 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: 88 mg/l
Sugar: 9,5
Acidity: 6,72
PH: 3.46

Density: 5200
Yield: 60/70 Hl/Ha