Amarone della Valpolicella Classico DOCG

CORTE RUGOLIN

Region: Veneto

Varietal: 40% Corvina, 20% Corvinone, 20% Rondinella, Molinara, Oseleta, Croatina and other native varietals.

Vineyard: Family-owned hillside vineyards. The best vineyard sites are blended together by the winemaker resulting in “Crosara de le Strie” local dialect for “The Brew in the Witches Cauldron”.

Soil: Mostly limestone and chalk.

Vines per Hectare: 40

Vine Training: Guyot

Altitude: 1500 feet above sea level

Total Production: 1250 cases

Vinification Process: Grapes are hand harvested in the family’s best vineyard sites, then each berry is hand picked and placed in small chests. The required drying period varies from vintage to vintage but can go up to 3 months. Legally only air can be blown across the berries in a natural environment. A soft pressing takes place in a horizontal press. Must is then fermented at 10°C for 50 days on the skins. The wine is transferred to small French barriques and aged for 27 months. The final refining takes place before bottling and a 6 month rest in the bottle before release.

Alcohol Content: 15.5%.

Residual Sugar: 3g/liter

Color: Brilliant ruby red.

Bouquet: Hints of dried of chocolate/cherry, with rich raisin tones and ginger notes.

Tasting Notes: Layers of raisin and baked spices. Sweet prune and dark chocolate emerge and finches with robust tannins and balanced acidity.

Food Pairing: Perfect with robust pasta dishes, game, heavy meat dishes and a variety of very mature cheeses including Stilton and Gorgonzola.

Ageing: 8-20 years

Serving Temp: 68°F (20°C)

UPC: 783655003564

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