

Amarone della Valpolicella Classico



Single Vineyard Riserva DOCG

CORTE RUGOLIN



Region: Veneto

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

Vineyard: The very best high elevation single vineyard that the family owns in the town of Marano di Valpolicella.

Soil: Mostly limestone and chalk.

Vines per Hectare: 40

Vine Training: Guyot

Altitude: 1500 feet above sea level

Total Production: 850 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 36 months. The final refining takes place before bottling and 1 year to rest in the bottle before release.

Alcohol Content: 16.5%.

Residual Sugar: 3g/liter

Color: Brilliant ruby red.

Bouquet: Notes of mature cherry, shaved ginger, rich raisin tones with robust almond notes.

Tasting Notes: Intense and rich with layers of baked fruit, dry prunes, wild cherries, tobacco and spices such as ginger. Finishing with dark chocolate and warm cocoa notes that linger and linger.

Food Pairing: Perfect with robust pasta dishes, game, heavy meat dishes and a variety of very mature cheeses including Stilton and Gorgonzola. Savor this wine on its own after dinner "vino da meditazione"-A true Amarone Riserva!

Ageing: 8-25+ years

Serving Temp: 68°F (20°C)

UPC: 783655003540

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