

2018

Amarone della Valpolicella

CLASSICO

Amarone della Valpolicella
Denominazione di Origine
Controllata e Garantita



CESARI

FINE WINES OF VERONA

Vineyard location: different areas of Classic Valpolicella region.

Vineyard surface: 70 ha.

Training System: pergola veronese.

Soil: calcareous soils of alluvial-morainal origin.

Grapes: 75% Corvina, 20% Rondinella, 5% Negrara e Rossignola. Produced in the Classic Valpolicella area. The drying in small crates of the Corvina, Rondinella, Rossignola and Negrara grapes until December and the ageing in large oak barrels and barriques, together with the long period of rest in bottles, allow us to enjoy this great wine.

2018 climatic trend

At the beginning of Spring temperatures were overall very low until the second week of March, then afterwards they increased above the average with heavy rainfalls. During June and July, the weather was cool and rainy, whereas in August it was dry with high temperatures. In the first week of September frequent rainfalls occurred, then the weather became dry again.

Production

Grape varieties made up of 70-75% Corvina Veronese, 20% Rondinella and 5% Rossignola and Negrara. The grapes used in the Amarone production are harvested 1-2 weeks earlier than those for the Valpolicella wine. During the grape harvesting, only perfectly unblemished and healthy clusters are selected and placed in shallow cases in single layers. They are left to dry in selected well-aired locations, called "fruttai", to avoid being attacked by mould and rot. The drying process lasts until December. During these months the bunches are constantly checked and discarded if damaged. At the end of the drying period, the grapes lose 30% of their weight and their concentration of sugar increases, the essential key to ensure a noteworthy alcoholic level (around 15%) during the following fermentation stage. Maceration is carried out in contact with the skins for a period of 20-30 days. During fermentation, given the high alcoholic level that is produced, the yeasts must be strictly selected and be resistant both to alcohol and to cold (the Amarone fermentation period is between December and January). After drawing off the lees, the product is placed in steel vats in order to complete malolactic fermentation in the following months. At this point, the maturation process lasts three years overall with ageing for 12 months in large barrels (Slavonian oak) while 30% of the wine is placed to age in small casks, barriques and tonneaux (French oak). Prior to the release of the product on the market, the wine is left to rest for at least 6-8 months in bottles.

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Organoleptic description

Intense red ruby colour with purple reflexes. Typical aromas of ripe fruit, preserve and cherry are immediately perceived on first olfactory examination. Striking long finish that lingers on the palate, when the wine displays all its strength through a warm and elegant body.

Pairing and serving

It is an excellent partner to stew meat, flavoursome risottos and hard mature cheese. Perfect also as a "conversation wine". Recommended drinking temperature: 18-20°C.

Shelf life: 15 years.



Analytical data

Alcohol: **15.00 %**

Total acidity: **5.35g/l**

Clean acidity: **0.56 g/l**

Net dry extract: **30.90 g/l**

Residual sugar: **4.20 g/l**

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Gerardo Cesari



Gerardo Cesari S.p.A. S.U.



Consumption of alcoholic beverages is not recommended for children, the aged, pregnant women and those with immunodeficiency. It impairs the ability to drive a car or operate machinery. Sales/consumption of alcoholic beverages may be forbidden to young people in certain Countries. Contains Sulphites.