



Amarone Classico "Silver" DOCG

Grapes Variety

80% Corvina Veronese, 15% Corvinone, 5% Rondinella from the Badin Estate.

Viticultural details

Guyot training systems with plant density of 5,000 vines/ha. The distance between the ranks is 2,30 meters, while in the row between the vines is 1,0 meter, with south-east exposition. The production varies depending on the season from 10 to 12 branches per vine. The soil is sandy-clayey, resistant to drought. At 300 meters above sea level. Age of the vines 22 years.

Vinification and maturation

Only the best bunches are selected, after a careful evaluation of the ripeness and health, for the drying process which lasts 60/90 days in a controlled environment. After fermentation, aging for at least 2 years in large oak barrel (25 HI). Settlement in steel tank before bottling and refining in bottles for about 4 months. Natural sugar content of about 10 g/L.

Alcohol

16,00 % vol.

Features

Colour: intense ruby with grenade variations that become stronger with the aging of wine.

Nose: intense, persistent with variations of red fruit, sour black cherry and notes of vanilla.

Flavour: vigorous, aromatic and warm. Pleasant hints of plum, vanilla and spice with elegant notes of oak.

Pairings

Serving suggestions: Recommended with roasted meat, grilled meat and matured cheeses.

Serve at: 18°-20°C (64-68°F).