



Amarone Riserva "Gold" 0,75lt 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 4 years in large oak barrel (25 HI). Settlement in steel tank before bottling and refining in bottles for about 6 months. Natural sugar content of about 12 g/L.

Alcohol

17,0 % vol.

Features

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

Nose: Pronounced jam scents of plum enriched by notes of sour black cherry and hints of spices and vanilla.

Flavour: Full body, persistent and velvety long tasting and warm. Pleasant hints of plum, vanilla and spice with elegant notes of oak.

Pairings

Recommended with matured cheeses, meat dishes. Perfect as meditation wine.

Serve at: 18°-20°C (64-68°F).