



AZIENDA AGRICOLA BONAZZI

AMARONE DELLA VALPOLICELLA CLASSICO



The Amarone is one of the oldest Italian wines. In the fourth century A.D. Cassiodorus, king of the Goths, described a wine called Acinatico. Probably by chance, the production of a completely dry Recioto wine gave origin to this wine in the past. Having obtained the DOC Controlled Denomination of Origin certification in 1968, the Amarone wine represents a small part of the production of the Valpolicella region. Almost nothing has changed since Cassiodorus' times and the method of production has remained strictly artisan. The Amarone is a wine rich of alcohol, glycerol and resveratrol and cannot be compared to any other wine in the world, also as far as longevity is concerned. It has a bright burgundy red color, an intense bouquet and a dry taste and it is a good complement for game dishes, roasts and seasoned

Area of production: hilly vineyards located in the heart of the Classic Valpolicella region.

Grape varieties: Rondinella 30%, Corvina 60%, Corvinone 10%.

Yield: 120 quintals per hectare.

Maturation: 2 years in large barrels and from 10 to 18 months in barriques, in addition to another 4 months of refinement in bottles.

Organoleptic description: bright burgundy red color; intense, vinous bouquet, alcoholic, ethereal and full, with distinct vanilla scents and hints of almonds and oak wood. The taste is dry, of moderate acidity, with a pleasant tannic substratum, austere and full-bodied.

Serving temperature: 16° - 18° in appropriate glasses (Ballon)

Serving suggestions: roasts, grilled meats and sharp, seasoned cheese varieties.

Longevity: from 5 to 12 years.

Alcohol content: 15.5 % vol.

Vinification process: after being carefully selected, the grapes that had the best exposure and reached the ideal ripening phase or the ones that are more suitable for withering are placed in wooden boxes and carried to orchards. After a long withering process (approximately three months) in dry ventilated rooms, the grapes are turned to must. The must is then left to ferment slowly with the maceration of the marcs for 25 days.