Appellation: Amarone della Valpolicella Classico D.O.C.G.
Grape varieties: Corvina Veronese 45%, Corvinone 45%, Rondinella 5%, Oseleta 5%

**The territory: Valpolicella Classico**

Vineyard location: Located in the hills of the Valpolicella Classico area
Altitude: 180-280 metres (591-919 feet) above sea level
Exposure: Southeast
Soil characteristic: Varied, but mostly clayey and chalky soils of volcanic origin
Training system: Old vines Pergola Trentina, new vines Guyot
Average age of the vines: 35 years
Density of the vineyards: Old vines, about 3,000 plants/ha, new vines about 5,000 plants/ha

**Vinification and ageing**

Harvest: Hand harvest of selected bunches carried out in late September
Appassimento (drying process): Naturally dried for 3-4 months in the drying facility. The grapes lose 40-45% of their original weight
Vinification: De-stemmed and soft-pressed in early January
Fermentation temperature: 8-22°C (46-72°F)
Length of fermentation: 25 days with daily periodic pumping over
Ageing: 18 months in oak, then blended together for 7 months

**Analytical data**

Alcohol content: 15.98% Vol
Total acidity: 5.8 g/l
Residual sugars: 2.6 g/l
Dry extract: 34 g/l
pH: 3.52

**Vintage characteristics**

The vintage was characterized by fairly high temperatures and healthy grapes that were perfectly intact at harvest time. The ripening phase required two emergency irrigations in the upper hillside vineyards and also benefitted from the timely rainfall of 20th August, which helped maintain the physiological balance of the vines, resulting in the complete aromatic and phenolic ripening of the grapes. The absence of rain, except on two days, during the harvest period meant that the work was carried out easily and almost without interruption. The forecast is that vintage 2015 wines will be complex and long-lived, characterized by slightly above average alcohol content and a good balance between acidity and extract.

**Tasting notes**

The result of the Allegrini family’s expertise, a true classic of the appellation, this red wine embraces tradition, territory and the know-how of country ways. Corvina, Corvinone, Rondinella and Oseleta are left to air dry at least until December and are checked daily to ensure perfectly healthy grapes. Lengthy refining and ageing finally yields a red wine that has become emblematic of Italian oenology, alongside Barolo and Brunello di Montalcino. It has imposing structure and depth, as much in its aromas of mature fruit and spices, as on the palate, where the alcohol is sustained by the right degree of acidity and refined tannins.

**Food pairings**

Traditionally enjoyed with game, roasted and grilled meats, casseroles and well matured cheeses. Excellent with hearty dishes. Amarone’s distinctive flavour compliments exotic sweet and sour cuisine and is therefore also perfect with Asian and middle-eastern dishes. Serve at 18°C (64°F) and open the bottle an hour before drinking. This wine has the potential to age for more than 20 years.