ETHICAWINES
ITALIAN ROOTS. GLOBAL REACH.

Nicolis

Ambrosan
Amarone della Valpolicella Riserva DOCG

REGION
Veneto

VARIETY
Corvina 70% – Rondinella 20% – Croatina 10%. Vineyards located in the family-owned, gently sloping vineyard called "Ambrosan", in San Pietro in Cariano, in southwest position.

Yield per hectare: 22 Hl/Ha

Exposure and altitude: Different exposures, between 650-1380 ft ASL (200-480 m ASL).

Soil composition: Morainic and calcareous soil, large presence of stones.

Cultivation method: Mainly double and single pergola, Guyot.

Harvest: Hand-harvest.

Vinification process: After the grapes are selected and harvested, they are placed in small cases and placed in special dry, well-aired rooms (called "fruttaio") for 4 months. In this way, the grapes dry naturally and gain an extraordinarily high concentration of sugars, glycerine, and other aromas. After 3 months, the semi-dried grapes are softly pressed. Due to the low temperature, the process of fermentation is long and slow. Maceration too takes over a month. The wine is then aged in medium-sized Slavonian oak casks, where it continues to ferment and where it remains for about 30 months. Bottle aging at least 8 months before release. Limited production.

TASTING NOTES
This is the Nicolis standard-bearer. It is full-bodied, elegant and vigorous. Its color is an intense garnet red. On the palate, it is full-bodied, structured, soft, long-lasting and with a "three-dimensional" taste progression. Its complex fragrances suggest dried flowers and fruits, balsamic herbs, cloves, tobacco, cocoaand leather.

FOOD PAIRINGS
Like the Amarone Classico, the "cru" "Ambrosan" goes well with game, spicy cheese and roast meat. It is an extraordinary "meditation wine". The wine should be opened at least one hour before serving. It should be served in large balloon glasses.

ETHICA WINES NORTH AMERICA & ASIA PACIFIC
601 Brickell Key Dr., Suite 402, Miami FL, 33131.
ethicawines.com