



Nicolis

Amarone della Valpolicella
DOCG Classico



REGION

Veneto

VARIETY

Corvina 65% – Rondinella 20% – Molinara 5% Croatina 10%. Vineyards located on family property in the hills of the Valpolicella Classica area.

Yield per hectare: 24 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 in mid-October.

Vinification process: After the grapes are selected and harvested, they are placed in small cases and placed in special dry, well-aired rooms. 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.

TASTING NOTES

Deep dark ruby red which gradually turns into garnet. Powerful and aristocratic nose made of ripe fruit, jam, sensations of cocoa, walnut, tobacco and leather. Elegant and powerful wine with a distinct spicy bouquet, with utterly distinctive flavors; it shows an impressive balance between volume and smoothness, warmth and crispness, austerity and richness. Endless long lasting.

FOOD PAIRINGS

It goes well with game, roast meat, and hearty, flavourful aged cheese. Extraordinary "meditation wine". The bottle should be opened at least one hour before serving. It should be served in large balloon glasses that favor good oxygenation.