

Villalta

VILLALTA



I Comuni Amarone della Valpolicella DOCG Classico

REGION

Veneto

VARIETY

60 % Corvina, 30 % Rondinella, 5 % Molinara, 5% other local grape varieties. The Single Vineyard "I Comuni", 9.46 hectares, is south-facing, on a steep sloped limestone hillside in the Fumane valley.

Harvest: In October, only the smallest, driest and most mature grapes are carefully selected by hand (usually about half of the crop).

Drying: The bunches are placed on the traditional "arele" (tiered mats), where they are dried for around 3 months in the well-ventilated "fruttai" (grape drying rooms) undercontrolled humidity conditions, until they will loose at least 30% of their original weight.

Vinification: In January the dried, condensed grapes are softly pressed and cold macerated.

Fermentation: Due to the very high sugar content and natural yeasts, a long, slow fermentation (45 days) is carried out in stainless steel tanks at the low temperature of 77 F (25°C). These tanks are specifically designed for the fermentation of Amarone to allow permanent contact with the skins.

Ageing: Two years in traditional Slavonian oak barrels (25-50 hl) and 3 months in bottle before release.

TASTING NOTES

Deep ruby-red color with an intense, full and rich bouquet. Rounded on the palate with classic black cherry flavours and a long, complex finish.

FOOD PAIRINGS

Ideal with roasts, game and cheese, but also a great wine to sip slowly in company.