

Amarone della Valpolicella Classico DOC 2005

Wine Description

Made from Corvina Veronese, Rondinella and Oseleta grapes following a thousand-year old appassimento tradition of the Valpolicella region: After the grapes are hand-harvested, they are left to dry for three – four months in shallow racks, stored in a well-ventilated, state-of-the-art drying facility. The result is a super rich and concentrated wine. Amarone is an iconic wine, and is extremely important not just to the Valpolicella region, but to Italian winemaking on the whole.

Tasting Notes

This ruby-red wine displays warm and spicy aromas of dried cherries, plums, mocha, fig and sweet spice. On the palate it is well-structured, velvety and elegant. This wine makes an excellent pairing with roasted or grilled meats and game, hearty casseroles, aged cheeses and it also pairs brilliantly with Middle Eastern or Asian cuisine—even sushi! This versatile wine is ready to drink now, but will age beautifully for years to come.

Vineyard Characteristics

Production area/name of vineyard:	Valpolicella Classica zone
Soil composition:	Chalk and stone
Training method:	Pergola and Guyot
Elevation (feet):	594-924
Vines/acre:	1,200 (Pergola); 2,000 (Guyot)
Yield/acre (tons):	1.3
Exposure:	Southeastern
Year vineyard planted:	1979

Winemaking & Aging

Varietal composition:	80% Corvina Veronese, 15% Rondinella, 5% Oseleta
Harvest time:	September
First vintage of this wine:	1950
Number bottles produced of this wine:	125,000

Fermentation

Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation (days):	25
Fermentation temperature (°F):	46-72
Maceration technique:	Pumpovers
Length of maceration (days):	25
Malolactic fermentation:	Yes

Aging

Aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	New
Cooperage:	French oak
Length of aging before bottling:	25 months
Length of bottle aging:	14 months

Analytical data

Alcohol:	15.4%
pH level:	3.5
Residual sugar (grams/liter):	4.5
Acidity (grams/liter):	5.7
Dry extract (grams/liter):	32.5



Producer Profile

Owned by: The Allegrini family

Winemaker: Franco Allegrini

Total acreage under vine: 250

Estate founded: 1858

Winery production total: 900,000

Region: Veneto

Country: Italy

