



IL LUSSURIOSO
2017



AMARONE

DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA
CLASSICO

*Intense ruby red color.
Scent of cherry, black cherry and white pepper, with mineral notes.
Soft, fresh and elegant taste.*

Vineyards: Sant'Ambrogio. **Altitude:** 151m slm.

Grape Varieties: 60% Corvina, 20% Corvinone, 10% Rondinella, 5% Croatina, 5% Oseleta.

Soil: dark, clayey and fertile with a high content of gravel, deep and drought resistant.

Training system: Guyot with 5000 vines per hectare, 8 buds per vine. Green cover between the rows.

Vine age: 16 years.

Yield: 30 hl/ha.

Harvest: manual, of selected bunches towards mid-september. Slow grape withering in the drying room until january.

Vinification: crushing and pressing of de-stemmed dry grapes in january. Fermentation at a controlled temperature of 24°C. Maceration of the must for 25 days in contact with the skins, with daily pumping-over. Malolactic fermentation.

Ageing: the wine is aged in tonneaux and 50 hl casks for 30 months. It is then left to mature for at least further 12 months in the bottle before sale.

Pairings: game, char-grilled beef, stews and braised meats, medium/mature cheeses. Try it with raw prawns.

Serving temperature: approximately 18°C. Uncork at least two hours before drinking or pour it into a decanter for 10 minutes and then flow it back into the bottle before serving.

Analytical data:

Alcohol content	16,5 %
Residual sugars	2 g/l
Total acidity	5,4 g/l
pH	3,5
Net dry extract	32 g/l

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