



Parol Vini S.r.l.

TECHNICAL SHEET

## AMARONE DELLA VALPOLICELLA DOCG

CONTROLLED AND GUARANTEED DESIGNATION OF ORIGIN (DOCG).



### CLASSIFICATION:

Controlled and Guaranteed Designation of Origin (DOCG).

### GRAPES:

Corvina Veronese (from 45% to 95%) however, in this context the presence of Corvinone is permitted to a maximum extent of 50%, replacing an equal percentage of Corvina; Rondinella (from 5% to 30%). Grapes from non-aromatic red grape varieties allowed for cultivation in the province of Verona to a maximum of 15% can contribute to the production of these wines, up to a maximum of 25%, with a maximum limit of 10% for each single grape variety used.

### SOIL:

It arises from calcareous soil, groundwater debris and landslide soils, with a predominance of fine earth on the skeleton.

### ALCOHOL CONTENT:

16% vol

### REGION OF ORIGIN:

Valpolicella, Veneto Region - Northern Italy.

### PRODUCTION METHOD:

The best bunches, harvested late, are put to rest on racks and left to dry in a dry and well-ventilated environment until January. The pressing is done in the dry period of February, with maceration and submerged "cap" fermentation for about a month at a temperature of 5–15 °C. It is subsequently drawn off and left to complete the malolactic fermentation. In the following months it is transferred to medium- and small-capacity barrels. Marketed with at least 3 years of maturation.

### SENSORY PROFILE:

Wine with a very intense garnet colour and a consistent and full appearance. The scent is intense, ethereal and very pronounced. Reminiscent of dried plum, with hints of vanilla and wild flowers. The flavour is full, very warm, rich in structure.

### BOTTLING:

Cold bottling by sterile microfiltration.

### FOOD PAIRINGS:

Wine with great personality and great structure. It goes well with meat dishes, especially red ones. It is particularly enhanced when paired with skewers and game. Serve at a temperature of 18 °C, previously uncorked and poured into a decanter.

### LOGISTICS DATA:

Marin - 95 cartons (5 layers of 19 cartons each) - Units per pallet: 570 - Dimensions: 120 x 80 x 180 cm - Total weight: 779 kg

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