



CROSAROLA
produzione vini

AMARONE DELLA VALPOLICELLA DOCG RISERVA



Geographic location: Municipality of Fumane, Casterna, Valpolicella
Classica locality, prov. of Verona

Soil: Clayey, hilly

Training method: Pergola veronese

Vines: Corvina, Corvinone, Rondinella e altri vitigni antichi

Harvest period: Between September and October

Harvest method: Manual and selected

Drying: After harvesting, the bunches are set aside in loft for about 3 months, so they lose about 30-40% of their weight.

Wines making: In January, the grapes are de-stemmed and crushed. Their fermentation is long and slow at a controlled temperature. It happens through the contact between the solid part (skins and pips) and the must called maceration. In the grapes, particularly in the Corvina, as well as the concentration, important biological variations occur that will characterize the future wine.

Aging: In 25 hl French oak barrels for 24 months then 5hl tonneau for 12 months at the end of further refinement in the bottle

Analytical date

Alcol: 16,5 vol%

Acidity total: 5,3 g/l

Net dry extract: 36,3 g/l

Residual sugar: 3,8 g/l

Tasting

Color: Garnet red

Bouquet: Here the olfactory note of fruit is strong and crunchy, reminiscent of ripe "duron". The sensation is that of biting into a cherry filled chocolate with cherry. Cocoa. Elegance and finesse. Ample, mentholated notes, talc, incense, eucalyptus, dog rose, candied orange, cloves and cinnamon

Taste: Persistent drink, in the mouth it is full, soft, warm and with a savory and enveloping finish. Velvet

Pairings: Matured cheeses from the Lessini Mountains

Dark Chocolate, variety of Asian countries, balsamic and spicy

Served: 18 °

Bottle: 0,750 l