

CA' RUGATE

VITICOLTORI
IN SOAVE E VALPOLICELLA

PUNTA 470 AMARONE DELLA VALPOLICELLA

Denomination: AMARONE DELLA VALPOLICELLA DOCG

INTENSE GARNET RED IN COLOUR. CONCENTRATED AROMAS OF RIPE BLUEBERRIES, BLACKBERRIES AND CHERRIES ARE ENHANCED WITH A HINT OF SPICY OAK. THE PALATE IS RICH, FULL BODIED AND COMPLEX; BEAUTIFULLY BALANCED AND LINGERING.



Grape Variety:

45% CORVINA; 15% RONDINELLA; 40% CORVINONE



Area of Production:

A SELECTION OF THE BEST GRAPES FROM CA' RUGATE'S OWN VINEYARDS IN THE HILLS AROUND MONTECCHIA DI CROSARA.

Soil:

GRAVEL AND LIMESTONE.



Harvest:

HAND PICKED DURING THE LAST TWO WEEKS OF SEPTEMBER AND LAID FLAT IN SMALL WOODEN BOXES CONTAINING AN AVERAGE OF JUST SIX KILOGRAMS. THIS ALLOWS GOOD AIR FLOW DURING THE CRUCIAL DRYING PROCESS.

Yield:

90 QUINTALS PER HECTARE



Wine Making Process:

THE GRAPES ARE ALLOWED TO DRY GENTLY IN WELL-VENTILATED ROOMS FOR AROUND 4-5 MONTHS, CONCENTRATING THEIR FLAVOURS, SWEETNESS AND COLOUR. THE WINTER FOLLOWING THE HARVEST, THE GRAPES ARE CRUSHED. THE RESULTING MUST COMPLETES FERMENTATION AND IS THEN AGED IN OAK BARRELS FOR ABOUT 25/30 MONTHS.



Food Pairings:

CHAR-GRILLED MEATS; MATURE CHEESE; GAME; IDEAL FOR: SPECIAL OCCASIONS; SHARING WITH FRIENDS AT THE END OF A MEAL; MEDITATION;



Alcohol:

15% CIRCA

Suggested initial serving temperature:

17°C



Production:

30.000 BOTTLES CIRCA

Bottle Size:

375 ML - 750 ML - 1500 ML - 3000 ML - 5000 ML