

CA' RUGATE

VITICOLTORI
IN SOAVE E VALPOLICELLA

CIMA CAPONIERA AMARONE DELLA VALPOLICELLA CLASSICO RISERVA

Denomination: AMARONE DELLA VALPOLICELLA CLASSICO RISERVA DOCG

GARNET RED IN COLOUR.

AROMATIC NOTES OF SMALL BERRIES SUCH AS RIPE BLUEBERRIES, BLACKBERRIES AND CHERRIES ARE ENHANCED WITH SPICY HINTS. THE PALATE REVEALS A BALANCED PROFILE WITH CLEAR HINTS OF DRIED GRAPES THAT GIVE DEPTH AND CHARACTER TO THE WINE.



Grape Variety:

45% CORVINA; 15% RONDINELLA; 40% CORVINONE



Area of Production:

A SELECTION OF THE BEST GRAPES FROM VINEYARDS IN THE HILLS OF VALPOLICELLA CLASSICA.

Soil:

GRAVEL



Harvest:

HAND PICKED DURING THE LAST TWO WEEKS OF SEPTEMBER AND LAID FLAT IN SMALL BOXES, TAKING CARE NOT TO OVERLAP THE BUNCHES. THIS ALLOWS GOOD AIR FLOW DURING THE CRUCIAL DRYING PROCESS.

Yield:

70 QUINTALS PER HECTARE



Wine Making Process:

THE GRAPES ARE ALLOWED TO DRY GENTLY IN WELL-VENTILATED ROOMS, CONCENTRATING THEIR FLAVOURS, SWEETNESS AND COLOUR. IN WINTER, THE GRAPES ARE CRUSHED. FERMENTATION STARTS WITH NATURAL YEAST AND THEN THE MUST IS FILLED INTO 2.000 L OAK CASKS TO FINISH FERMENTING. THE WINE MATURES IN WOOD FOR ABOUT 4 YEARS BEFORE BOTTLING.



Food Pairings:

CHAR-GRILLED MEATS; MATURE CHEESE; GAME



Alcohol:

15.5% CIRCA

Suggested initial serving temperature:

17°C



Production:

4.000 BOTTLES CIRCA

Bottle Size:

750 ML - 1500 ML - 3000 ML