



Villa Mattielli



After a strict selection, the grapes are laid on small trays and dried in order to increase the sugar concentration.

The oak ageing intensifies its characteristics.

AMARONE DELLA VALPOLICELLA DOCG

ALCOHOL CONTENT: 15%

GRAPES: Corvina 50%, Corvinone 30%, Rondinella 15%, Oseleta 5%

ORIGIN AREA: Valpolicella Doc, Lavagno

SOIL: calcareous

TRAINING SYSTEM: pergola veronese

YIELD PER HECTARE: 60 q.li/ha




HARVEST: Late September. The grapes are selected and hand-picked when they reach the best ripening and laid on trays.

VINIFICATION: The grapes goes through a drying process for about 4/5 months, in order to get a high concentration of the sugar and its phenolic components. Following, a lengthy period of maceration.

AGEING AND REFINING: Aged in French oak barriques and tonneaux for 12/15 months. Following 2 years of bottle-ageing.

TASTING NOTES: Intense ruby-garnet in colour. Ethereal nose of small red fruits, blackberries, currants and cherries in alcohol. Scents of vanilla, tobacco and spices, imparted by the wood ageing and a delicate earthy fragrance. Complex on the palate. With a lovely mineral imprint, well-balanced and bodied, releases soft and smooth tannins. Warm long-lasting finish with reminiscences of prunes.

The sommelier suggests:

Recommended glass		Serving Temperature		Food pairing	
	Ballon glass		Serve at 16°-18°C		Traditionally paired with game dishes, braised meat, stew and long seasoned cheeses.