

LE PREARE

AMARONE DELLA VALPOLICELLA DOC CLASSICO

This is our best known product and truly expresses our company philosophy, shown through the wine's balance between elegance and structure. Made from grapes grown in the Valpolicella Classico zone, which undergo "appassimento" (gentle drying) before ageing in large oak barrels for a minimum of 24 months and further maturation of 6-8 months in bottle.

Colour: ruby red, dense and compact. Nose: big intensity and persistence, ethereal, fruity with hints of cherries and dried prunes, dried flowers, sweet spiced. Flavour: full bodied and determinate smooth, counterpoint of velvety tannins.

THE VINEYARD

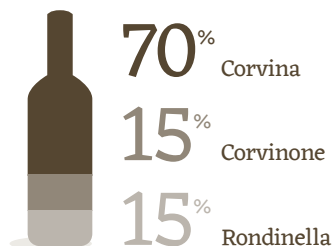
Located in the heart of the Valpolicella Classica zone on dry terraces in the hills from Negrar at an altitude between 150 and 350 meters above sea level. Exposition to south-est. Soil type: varied, siltclay, partly calcareous and partly on Eocene marls. Grass sward between vines. Training system: Pergoletta Doppia. Age of vines in production: from 15 to 25 years. Buds per vine: 18. Planting density: 3,300. Yield per hectare: 55 hl.

FOOD PAIRINGS

Grilled, braised and game meat and also aged cheese. Serving temperature: 18°-19° C.



GRAPES



STYLE

Dry red wine



BOTTLE

750 ml



SERVING TEMPERATURE

18° | 19° C



ALCOHOL

15,00% vol

PRODUCTION

Harvest: hand picked in September/ October. Drying in stores for about 120 days. Vinification: destemmed and gently pneumatic pressed. Fermentation from 12° to 23° C, then 30 days slow maceration, of which 12 a cold. Manual punching down of cap 3 times a day. Full malolactic fermentation. Refinement in barrels for 24 months. Refinement in bottle for 6 months. Natural stabilization.