

BALERÌN



Amarone della Valpolicella DOC 2018

Grapes:	50% Corvina, 30% Corvinone, 20% Rondinella
Region:	Veneto
Vineyard Location:	From vineyards located in the Valpolicella area near the city of Verona
Exposure:	South-Southeast (predominantly)
Altitude:	492-985 feet (150-300 meters) above sea level
Soil:	Marl soil with thin layers of clay and limestone
Vine Training:	Guyot
Vine Age:	17-25 years
Time of Harvest:	Mid September
Vine Density:	5,000 vines/ha
Vine Yield:	10000 Kg/ha
Vinification Process:	About 50% of the wine goes through a natural drying process in a traditional hilly fruttaiolo (drying room at 1,312 feet/400 m above sea level) for about 100 days. The grapes are then destemmed and soft crushed in winter and fermented at a controlled temperature in oak truncated-cone vats for at least 30 days. Ages
Aging Process:	Agings 24 months in French or Slavonian oak barrels and 4 months in bottle.
Alcohol Content:	15.5%
Tasting Notes:	Deep garnet red colour. On the nose, it has an intense aroma with evident hints of black cherries and unique notes from the drying process, such as spice, dark chocolate and tobacco as well as goudron" from the aging process. A generous, velvety and persistent palate, highly-extracted, with well-balanced alcohol and a particularly intense minerality, typical of this wine.
Winemaker:	Marcello Vaona
Cellaring:	Cork
Closure:	Rich dishes, grilled, roasted, braised red meats
Food/Menu Pairing:	game, aged cheese. Excellent meditation wine.

Certified Organic