

Cesari

Amarone della Valpolicella Classico D.O.C.G.

75% Corvina, 20% Rondinella, 5% Molinara

Tasting Notes:

On the nose, the typical notes of raisined fruit and cherry flavors are dominant. Mild hints of vanilla and spice are present as well. Elegant and warm with a velvety mouthfeel. Incredibly long, persistent finish that lingers on the palate. Amarone ages gracefully for upwards of 10 years if stored properly.

Vineyards:

Region: Valpolicella Classica, Veneto, Italy
Soil Composition: Clayey with tufa rock & limestone

Winemaking:

Harvest: Hand-harvested in late September with careful selection taking place directly in the vineyard. The best bunches are placed in plastic crates in a single layer and sent to the *fruttai* (drying facility).

Fermentation: After undergoing *appassimento* (drying) for 3-4 months, the grapes lose about 30-40% of their original weight. In January, the bunches are pressed and the must undergoes a slow fermentation with the skins, seeds, and stalks in stainless steel tanks at a controlled temperature for 20-30 days. Yeasts are carefully selected to resist the high alcohol content and the cold winter temperatures. The wine is racked off the lees before undergoing malolactic.

Aging:

20% small French oak barrels & 80% large Slavonian oak barrels for 12 months. Following blending, the wine ages an additional 16-18 months in large Slavonian oak barrels, then 6-8 months in bottle.

Technical Data:

Alcohol: 15.3%
Acidity: 5.7 grams/liter
Residual Sugar: 8.0 grams/liter
Dry Extract: 31.5 grams/liter



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