

# Cesari

## Amarone della Valpolicella Classico

55% Corvina, 25% Corvinone; 20% Rondinella

The legend of how Amarone was born is attributed back to 1936 when a careless cellarman forgot about a few barrels of Recioto that were aging in his cellar. The wine continued to ferment turning the sweet Recioto into a stronger and drier wine, which ultimately became known as Amarone. A happy accident that created one of the most noble wines in Italy.

### Tasting Notes:

Visually, this wine displays an intense ruby red color with purple hues. On the nose, typical aromas of ripe fruit, cherry, and jam emerge. It's elegant, warm, and full on the palate, with a long and surprising finish. A wine that pairs well with grilled red meats, braised meats, wild game and even mature cheeses.

### Vineyards:

Region:	Valpolicella Classico, Verona, Italy
Vineyard Size:	125 hectares
Sourcing:	Long-Term Lease
Planting Density:	3,500 vines/hectare
Training Method:	Pergola Veronese
Soil Composition:	Mostly Alluvial
Elevation:	100 - 400 meters
Exposure:	Southwest

### Winemaking:

Harvest:	Hand Harvested in late-September/early October
Fermentation:	Selected grapes are dried in small crates until December in well-ventilated large rooms called 'fruttai'. Grapes lose 30% of their weight and increase their sugar concentration, which is vital for the Amarone process, with cold maceration for 8 days at 6°C.

Malolactic Fermentation:	Yes - Full
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### Aging:

A combination of stainless steel, Slavonian oak, and glass for a period of 3 years, followed by 6 to 8 months minimum in bottle before release from the cellar.

### Technical Data:

Alcohol:	15%
Residual Sugar:	4.3 grams/liter
Acidity:	5.5 grams/liter

Total Production:	200,000 bottles
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