



EMPSON & CO.
Experience Italy in a Wine glass



Amarone della Valpolicella DOCG BIO

65% Corvina, 25% Corvinone, 10% Rondinella. Deep ruby red. The nose is extremely intense with notes of mint, Asian spices, and Mediterranean flavors. Deeply aromatic on the palate, it carries hints of cherry and black pepper. Minimal sugar residual for an austere and velvety taste with a barely perceivable zesty finish. The grapes are selected in four different parcels of the Massimago estate. They are hand-harvested, dried, and vinified separately. Once the grapes have been carefully selected by hand, they are placed in flat wooden racks and dried up to 100 days in our "natural fruttai" where natural breezes or forced air can be moderated. After the grapes are crushed and macerated for more than 25 days, fermentation takes place in stainless steel vats for approx. 30 days. Malolactic fermentation in 20 hL French oak barrels.

"The historic Massimago Amarone blend. Dry, potent, balsamic."

Wine exported to: USA

Most recent awards

LUCA MARONI: 94



Winemaking and Aging

Grape Varieties:	65% Corvina, 25% Corvinone, 10% Rondinella
Fermentation container:	Stainless steel
Type of yeast:	Cultivated
Maceration technique:	Pumpovers
Length of maceration:	25 days
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Container size:	20 hL
Type of oak:	Slavonian and French
Bottling period:	Winter
Aging before bottling:	30 months
Aging in bottle:	12 months
Closure:	Cork



Vineyard

Vineyard location:	In the hills of Mezzane di Sotto
Soil composition:	Clay and limestone
Vine training:	Guyot and Pergola
Altitude:	820-1,312 feet (250-400 meters) above sea level
Vine density:	5,000 plants per hectare

Yield:	2.5 kg per vine
Exposure:	Southwestern
Age of vines:	1998
Time of harvest:	September
Total yearly production (in bottles):	6,000



Tasting Notes and Food Pairings

Tasting notes:	Deep ruby red. The nose is extremely intense with notes of mint, Asian spices, and Mediterranean flavors. Deeply aromatic on the palate, it carries hints of cherry and black pepper. Minimal sugar residual for an austere and velvety taste with a barely perceivable zesty finish.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Flavorsome dishes. Porterhouse steak, game, roasted and stewed wild boar. Long aged cheese.
Aging potential:	8-10 years
Alcohol:	16.99%
Winemaker:	Valentino Ciarla