



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Amarone della Valpolicella DOCG

50% Corvina, 30% Corvinone, 20% Rondinella. Balerin Amarone della Valpolicella DOC is a 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.

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**Wine exported to:** USA

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### Most recent awards

**JAMES SUCKLING:** 92

**KERIN O'KEEFE:** 93

**VINOUS:** 90

**WINE ENTHUSIAST:** 91 Editor's Choice



## Winemaking and Aging

Grape Varieties:	50% Corvina, 30% Corvinone, 20% Rondinella
Fermentation container:	Oak truncated-cone vats
Length of alcoholic fermentation:	at least 30 days
Type of yeast:	Selected
Aging containers:	Oak barrels
Type of oak:	Slavonian and French
Aging before bottling:	24 months
Aging in bottle:	4 months
Closure:	Cork



## Vineyard

Organic:	Yes
Vineyard location:	Valpolicella
Soil composition:	Marl soil with thin layers of clay and limestone
Vine training:	Guyot
Altitude:	492-985 feet (149-300 meters) above sea level
Vine density:	5000 vines per hectare
Yield:	4.4 lbs per vine
Exposure:	South-Southeast
Age of vines:	17 -25 years

Time of harvest:	Mid-September
First vintage of this wine:	2018

## Tasting Notes and Food Pairings

Tasting notes:	Deep garnet red color. 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 on the finish.
Food pairings:	Pair with rich dishes such as, grilled, or braised red meats and game and aged cheese. Excellent meditation wine.
Aging potential:	10+ years
Alcohol:	15.5%
Winemaker:	The Empson and Vaona Families