



**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

**WINE ENTHUSIAST:** 90

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## Winemaking and Aging

|                                   |  |
|-----------------------------------|--|
| Grape Varieties:                  | 50% Corvina, 30% Corvinone, 20% Rondinella |
| Fermentation container:           | Stainless steel                            |
| Length of alcoholic fermentation: | 30 days                                    |
| Type of yeast:                    | Cultivated                                 |
| Length of maceration:             | 30 days                                    |
| Malolactic fermentation:          | Yes  |
| 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  |
| Soil composition: | Marl soil with thin layers of clay and limestone |
| Vine training:    | Guyot  |
| Altitude:         | 492-985 feet (150-300 meters) above sea level    |
| Vine density:     | 5,000 vines/ha                                   |
| Yield:            | 10,000 Kg/ha                                     |
| Exposure:         | South-Southeast (predominantly)                  |
| Age of vines:     | 17 -25 years                                     |

|                                       |               |
|---------------------------------------|---------------|
| Time of harvest:                      | Mid-September |
| First vintage of this wine:           | 2018          |
| Total yearly production (in bottles): | 5,000 bottles |

## Tasting Notes and Food Pairings

|                      |   |
|----------------------|---|
| 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. |
| Serving temperature: | Best served at 16-18 °C (60.8-64.4 °F)  |
| Food pairings:       | Rich dishes, grilled, roasted, braised red meats game, aged cheese. Excellent meditation wine.  |
| Aging potential:     | Up to 15 years  |
| Alcohol:             | 15.5%   |
| Winemaker:           | The Empson and Vaona Families   |