



EMPSON & CO.
Experience Italy in a Wine glass



"Conte Gastone" Amarone della Valpolicella DOCG BIO

65% Corvina, 25% Corvinone, 10% Rondinella. Intense red ruby with garnet red rims. Pronounced notes of plum, black cherry, cloves and black pepper. Smooth velvety palate with flavours of red cherries and plum. Finely balanced between the sweet and savory elements; earthy and rich. The grapes are carefully hand selected and harvested, then placed on flat wooden trays and left to dry for 90 days in our special "Fruttaio" (drying room), where humidity and temperature are strictly controlled. The dried grapes are destemmed and gently crushed before a prolonged maceration lasting more than 25 days in stainless steel vats with frequent pump-overs.

"A modern Amarone, best enjoyed with food."

Wine exported to: USA

Most recent awards

WINE ENTHUSIAST: 93

JAMES SUCKLING: 91

VINOUS: 93



Winemaking and Aging

Grape Varieties:	65% Corvina, 25% Corvinone, 10% Rondinella
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	About 21 days
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:	36 months
Aging in bottle:	12 months
Closure:	Nomacorc



Vineyard

Organic:	Yes
Vineyard location:	In the hills of Mezzane di Sotto

Soil composition:	Clay and limestone
Vine training:	Guyot and Pergola
Altitude:	328-1,312 feet (100-400 meters) above sea level
Vine density:	7,000 plants per hectare
Yield:	2.5kg per vine
Exposure:	Southwestern
Years planted:	1998
Time of harvest:	September
Total yearly production (in bottles):	18,000

Tasting Notes and Food Pairings

Tasting notes:	Intense red ruby with garnet red rims. Pronounced notes of plum, black cherry, cloves and black pepper. Smooth velvety palate with flavors of red cherries and plum. Finely balanced between the sweet and savory elements; earthy and rich.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Stewed meat with lots of spice, game and roasted meats. Aged cheese. American BBQ, Gulasch, wildboar stew. Roasted lamb with garlic potatoes. Vegetarian dishes with deeply savory flavours.
Aging potential:	8-10 years
Alcohol:	16%
Winemaker:	Valentino Ciarla