Stefano Accordini®

VALPOLICELLA WINES

ACINATICO®

Amarone classico della Valpolicella 2004

Amarone della Valpolicella is the unquestioned king of the wines of Verona. It is obtained via the ancient production of Recioto which then became dry and bitter purely by chance; as a result since the beginning of the 20th century it has been called "Amarone", from the adjective "amaro" meaning "bitter". The unique and unmistakable feature of this wine is its' production by original grapes of Valpolicella: Corvina, Corvinone, Rondinella and Molinara, which are considered a great treasure of this area. Another unique characteristic of this wine is the process of vinification: grapes are dried till February - March; it is a fine example of dry red wine refined in wooden barrels. Amarone is a wine of great importance, since it is the product of a rare micro-climate, exclusive vines and special wine making techniques.

Bottle size: 750 ml - 1500 ml ; **Type**: red dry;
Vines: Corvina Veronese 75%, Rondinella 20% , Molinara 5%

Vineyard characteristics and location: situated in the heart of classic Valpolicella in the hilly region of Negrar, from 200 to 300 m. above sea level, South-east facing. Soil: varied on alluvium. Viticulture: Double pergola; average age of productive vines: 25 years. Plant density: 2900 vines per hectare. Buds to fruiting cane: 17. Grass fields.Yield: 50hl/ha.

Vintage: 2004 vintage was notable for a wet spring which allowed a good reserve of water for the vines. The delay in blossoming by 15 days was carried through to the harvest. The summer season was quite normal with average temperatures and frequent rainfall, guaranteeing a complete maturing of the grapes. The production which tended to be large in quantity, created the necessity for thinning out of the vines. The state of health and the quality of the grapes reached levels which could be compared with the great years in Valpolicella.

Harvest: The harvest began during the second week of september in the vineyards of Negrar and during the first week of october at Mazzurega.

Drying: in the loft for 120 days.

Vinification: First week of January crushing of the grapes without de-stalking; fermentation temperature 12°-23°. Maceration time: 35 days (of which 15 of cold maceration). Hand pressing: twice a day, Transfer into barrels: end of May. Complete malolactic fermentation. Refined in new French oak barriques, Allier and Never, for 24 months. Refined in bottles for 8 months. Stabilization: Natural, only with decanting,without filtering.

Analytical Data: Alcohol degree: 15.70% - residual sugars 9 gr/l - total acidity 5.9 gr /l -net dry extract 35 gr/l - Ph 3.50.

Consuming: Properly preserved at a constant temperature of 14°-15°C, laid down, in the dark, this wine will keep its characteristics for 15-20 years.

Wine characteristics: colour: dense and deep garnet red; aethereal, rich and concentrated bouquet with vanilla scent that recalls dried fruit. Persistent, soft, creamy flavour with scent of nuts.

Serving method: it should be served at 18°-19°C in very large glasses, "ballon" (the bottle should be uncorked at least 2 hours before drinking).

Gastronomy : this wine is traditionally served with game, grilled meat, stews and mature cheeses. It is also served between meals, as an accompaniment to good conversation.

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