
ACINATICO[®]

Passo 2006



Passo . This wine is the product of a precise grape-producing and wine-making project, whose aim has been the full exploitation of the climate and technical potentialities. We wanted to keep the structure of Amarone through Corvina Gentile, that gives the wine power and sobriety; a small addition of Cabernet Sauvignon grants the wine persistence, whereas a small percentage of Merlot makes this wine complete in its softness. The grapes are collected into 15-20 kg. boxes and then left wilting in dry and airy rooms until late November. During this period the grapes start the same process of dehydration and impollination taking place during the production of Amarone.

Bottle size: 750 ml; **Type:** Dry red;

Vines: Corvina Veronese 55% Rondinella 15% Cabernet Sauvignon 20% Merlot 10%

Vineyard characteristics and location: it is situated in the heart of classic Valpolicella in the hilly region of Negrar, from 200 to 250 m. a.s.l. South-east exposure. Soil: varied on alluvium.

Viticulture: Double pergola; **Average age** of productive vines: 25 years ; **Plant density:** 2800 vines pro hectare Buds to fruiting cane: 16.; **Grass fields.** Yield: 58hl/ha

Vintage: The **2006** vintage in Valpolicella was certainly one of the best of the last decade. The season started normally with rain in the spring which ensured a good supply of water to the vines, and a hot summer permitting the production of healthy and well matured grapes. A moderate quantity of grapes plus a large accumulation of sugars ensured that the excellent aromatics and polyphenolics of the grapes were comparable to the great historic vintages of Valpolicella.

Harvest: Manual harvest during the first week of October; grapes are stored in wooden boxes for 15-20 kg. Drying in the loft for 40 days with a loss of 20-25% of the original weight.

Vinification: Grapes are crushed by the end of November with de-stalking; fermentation temperature 20°-26°. Maceration time: 15 days. Hand pressing: twice a day; the wine is kept into stainless steel tanks till February. Transfer into barriques: by the end of March. Complete malolactic fermentation. Refining in new French oak barriques for 12 months. Refining in bottles for 6 months.

Stabilization: Natural, only with decanting, without filtering.

Analytical Data: Alcohol degree: 14,2% - residual sugars 7 gr/l - total acidity 6.10 gr /l -net dry extract 32 gr/l - Ph 3.70

Consuming: Properly preserved at a steady temperature of 14°-15°C, laid down, in the dark, this wine can keep its characteristics for 10-15 years.

Wine characteristics: **colour:** red ruby with violet shades; **bouquet:** pleasant spicy bouquet with scent of ripe red fruit; **flavour:** warm, soft and persistent with scent of dried fruit that reminds of Amarone.

Serving method: it is served at 17°-18°C (you should uncork the bottle at least 1 hour before drinking).

Gastronomy: this wine is served with red and grilled meat, stews and aged cheese

AZIENDA AGRICOLA STEFANO ACCORDINI ACINATICO[®]

Via Alberto Bolla n° 9 – 37020 Pedemonte Verona ITALY Tel – Fax 0039 045 7701733

web site: // accordinistefano.it E-mail : stefano.accordini@fin.it