

A velvet jacket, late-night casino games, the smell of mint leaves underfoot. And those last rays of warm light at sunset.

Conte Gastone

Amarone della Valpolicella

DOCG 2016

“He was born from our need to enjoy Amarone’s delightfulness even in the intimacy of the most easy and free moments of daily life. His fruity and rich taste makes him easy on the palate and sympathetic to the soul. His elegance and persistence transforms him into a timeless wine”

TECHNICAL SHEET

Wine: Dry red wine
Certification: Organic
Grapes: Corvina, Corvinone, Rondinella
Soil type: Massimago estate (Mezzane di Sotto) – Marly/clay soil
Altitude: 180 mt.
Density: 7000 plants/hectare
Training System: Guyot

Vinification: The grapes are carefully selected by hand, and placed in flat wooden trays and left to dry for 90 days in our special “Fruttaio” (drying barn), where humidity and temperature are strictly controlled. The cold maceration period is extended for two weeks. The alcoholic fermentation starts in stainless steel tanks. The ageing process begins from 5-6 months in stainless steel, followed by 2 years in big barrels stored in our cellar. After bottling the wine is aged for 12 months.

Alcohol: 16,00 % vol.
Sugar: 2,1 G/L
Characteristics: Intense red ruby color with garnet red rims. Pronounced notes of plum and black cherry, cloves and black pepper. Smooth velvety palate with flavours of red cherries and plum. Finely balanced between sweet and savoury, earthy and rich.

Pairing: Seasoned meat dishes (spice, pepper). Stewed meats, game and roasted meats. Aged cheeses.
 International cuisine: American BBQ, Gulasch, wildboar stew. Roasted lamb with garlic potatoes.

Label: Fanco Chiani’s “Italian Facebook”. From an idea of Camilla Rossi Chauvenet and Franco Chiani.

