

David Sterza

AMARONE DELLA VALPOLICELLA CLASSICO

Amarone is what the Valpolicella is rightly famous for and the David Sterza Amarone Classico is simply one of the best. Full bodied, intense and above all elegant, the Amarone was named in the 18th century and used to identify a wine produced from late pressed, drier, more concentrated grapes. That give a much more powerful and intense taste experience. The process used in the making of Amarone as well as Recioto is unique to the Valpolicella.

GRAPE COMBINATION

Corvina Veronese 75%, Rondinella 20%, Molinara 5%

LOCATION AND VINE CHARACTERISTICS

Sited in Fumane of Valpolicella in a hilly area

Altitude: from 150 to 250 mt. a.s.l.

Exposure: South-west

Soil type: cretaceous, clay, rich with calcium and fossil

CULTIVATION AND VINE DENSITY

Pergola Trentina, circa 3.000 vines per hectare

Average age of vines in production 23 years

Number of buds on each vine 15/17 taking into account the first 3 buds bear no fruit.

OVERALL PRODUCTION QUANTITY: 35 Hl/Ha

TIME AND METHOD OF HARVEST

Selected grapes manual harvest into boxes second fortnight of September.

The Amarone and Recioto grapes are harvested first in order to select the best.

The grapes are matured, turned and dried in a controlled atmosphere for 4 months, until they are reduced by 42%.

WINE MAKING PROCESS

Pressing and de-stemming occurs in the first fortnight of January.

Fermentation temperature between 12-24°C

Duration of maceration: 35 days

Periodic re-mounting of lees

Transferral to French barrels and stored for 15 months

ANALYTICAL INFORMATION

Total Acidity: 6,07 g/l

pH: 3,70

Net dry extract: 33,70 g/l

Alcoholic Gravity: 15,85% vol.

Reducing Sugars: 2,60 g/l

Complex Alcohol Gravity: 16,15%

Total SO₂ 80 mg/l

Free SO₂ 18 mg/l

Volatile acidity: 0,62 g/l

GASTRONOMY

Traditionally Amarone beautifully compliments game and meat dishes and also matured cheeses.

It is also drunk alone and appreciated as one of the world's finest wines.

Interestingly, due to the unique process of using more concentrated grapes, this wine we can also compliment sweet or savoury dishes.

It is recommended that this wine is opened (preferably decanted) and left to breathe for a minimum of 1 hour before serving at a temperature of 18°C.