

# IMPERO- Amarone della Valpolicella



This Amarone has a rich, deep garnet red color and a concentrated bouquet of cinnamon, cherries and walnuts. It is dry and very well bodied with ripe black cherry fruit, notes of spice and leather and a long velvety finish.

**Region:** Veneto

**Production area:** The grapes grow in the Valpolicella hills around the villages of S. Pietro Incariano and Marano. This soil of glacial origin has a clay structure that tends to calcareous.

**Classification:** D.O.C.

**Colour:** Red

**Grape varieties:** 70% Corvina, 20% Rondinella, 5% Molinara, 5% Other grapes

**Vinification:** The harvest takes place at the end of September when the grapes have reached full maturity. The grapes are then left to dry on racks for around three months to increase the concentration of sugars before vinification then aged in large oak casks for minimum 1 year. The wine then, benefits from several months bottle aging to develop fully.

**Alcohol by volume:** 15,0 %

**Vintage:** 2005

**Notes:** The cultivation system used is the vine trellis or "pergola" with a density of 3500 vines per hectare.