



Amarone della Valpolicella DOCG BIO

65% Corvina, 25% Corvinone, 10% Rondinella. Deep ruby red. The nose is extremely intense with notes of mint, Asian spices, and Mediterranean flavors. Deeply aromatic on the palate, it carries hints of cherry and black pepper. Minimal sugar residual for an austere and velvety taste with a barely perceivable zesty finish. The grapes are selected in four different parcels of the Massimago estate. They are hand-harvested, dried, and vinified separately. Once the grapes have been carefully selected by hand, they are placed in flat wooden racks and dried up to 100 days in our "natural fruttaio" where natural breezes or forced air can be moderated. After the grapes are crushed and macerated for more than 25 days, fermentation takes place in stainless steel vats for approx. 30 days. Malolactic fermentation in 20 hL French oak barrels.

"The historic Massimago Amarone blend. Dry, potent, balsamic."

Wine exported to: USA

Most recent awards

Yield:

Grape Varieties:	65% Corvina, 25% Corvinone, 10% Rondinella
Fermentation container:	Stainless steel
Type of yeast:	Cultivated
Maceration technique:	Pumpovers
Length of maceration:	25 days
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Container size:	20 hL
Type of oak:	Slavonian and French
Bottling period:	Winter
Aging before bottling:	30 months
Aging in bottle:	12 months
Closure:	Cork
Y Vineyard	
Vineyard location:	In the hills of Mezzane di Sotto
Soil composition:	Clay and limestone
Vine training:	Guyot and Pergola
Altitude:	820-1,312 feet (250-400 meters) above sea level
Vine density:	5,000 plants per hectare

2.5 kg per vine

Southwestern Exposure:

1998 Age of vines:

Time of harvest: September

Total yearly production (in bottles): 6,000



Tasting Notes and Food Pairings

Deep ruby red. The nose is extremely intense with Tasting notes:

notes of mint, Asian spices, and Mediterranean flavors. Deeply aromatic on the palate, it carries hints of cherry and black pepper. Minimal sugar residual for an austere and velvety taste with a

barely perceivable zesty finish.

Best served at 16-18 °C (60.8-64.4 °F). Serving temperature:

Flavorsome dishes. Porterhouse steak, game, Food pairings:

roasted and stewed wild boar. Long aged cheese.

Aging potential: 8-10 years

Alcohol: 16.99%

Valentino Ciarla Winemaker:

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