



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Amarone della Valpolicella DOCG

50% Corvina, 30% Corvinone, 20% Rondinella. Balerin Amarone della Valpolicella DOC is a deep garnet red colour. On the nose, it has an intense aroma with evident hints of black cherries and unique notes from the drying process, such as spice, dark chocolate and tobacco as well as goudron” from the aging process. A generous, velvety and persistent palate, highly-extracted, with well-balanced alcohol and a particularly intense minerality, typical of this wine.

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**Wine exported to:** USA

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### Most recent awards

**VINOUS:** 90

**JAMES SUCKLING:** 92

**WINE ENTHUSIAST:** 91 Editor's Choice

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## Winemaking and Aging

Grape Varieties:	50% Corvina, 30% Corvinone, 20% Rondinella
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	30 days
Type of yeast:	Cultivated
Length of maceration:	30 days
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Type of oak:	Slavonian and French
Aging before bottling:	24 months
Aging in bottle:	4 months
Closure:	Cork



## Vineyard

Organic:	Yes
Soil composition:	Marl soil with thin layers of clay and limestone
Vine training:	Guyot
Altitude:	492-985 feet (150-300 meters) above sea level
Vine density:	5,000 vines/ha
Yield:	10,000 Kg/ha
Exposure:	South-Southeast (predominantly)
Age of vines:	17 -25 years

Time of harvest:	Mid-September
First vintage of this wine:	2018
Total yearly production (in bottles):	5,000 bottles

## Tasting Notes and Food Pairings

Tasting notes:	Deep garnet red colour. On the nose, it has an intense aroma with evident hints of black cherries and unique notes from the drying process, such as spice, dark chocolate and tobacco as well as "goudron" from the aging process. A generous, velvety and persistent palate, highly-extracted, with well-balanced alcohol and a particularly intense minerality, typical of this wine.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F)
Food pairings:	Rich dishes, grilled, roasted, braised red meats game, aged cheese. Excellent meditation wine.
Aging potential:	Up to 15 years
Alcohol:	15.5%
Winemaker:	The Empson and Vaona Families