



EMPSON & CO.
Experience Italy in a Wine glass



"Conte Gastone" Amarone della Valpolicella DOCG BIO

65% Corvina, 25% Corvinone, 10% Rondinella. Intense red ruby with garnet red rims. Pronounced notes of plum, black cherry, cloves and black pepper. Smooth velvety palate with flavours of red cherries and plum. Finely balanced between the sweet and savory elements; earthy and rich. The grapes are carefully hand selected and harvested, then placed on flat wooden trays and left to dry for 90 days in our special "Fruttaio" (drying room), where humidity and temperature are strictly controlled. The dried grapes are destemmed and gently crushed before a prolonged maceration lasting more than 25 days in stainless steel vats with frequent pump-overs.

"A modern Amarone, best enjoyed with food."

Wine exported to: USA

Most recent awards

VINOUS: 93



Winemaking and Aging

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| Grape Varieties: | 65% Corvina, 25% Corvinone, 10% Rondinella |
| Fermentation container: | Stainless steel |
| Length of alcoholic fermentation: | About 21 days |
| 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: | 36 months |
| Aging in bottle: | 12 months |
| Closure: | Nomacorc |



Vineyard

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| Organic: | Yes |
| Vineyard location: | In the hills of Mezzane di Sotto |
| Soil composition: | Clay and limestone |

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| Vine training: | Guyot and Pergola |
| Altitude: | 328-1,312 feet (100-400 meters) above sea level |
| Vine density: | 7,000 plants per hectare |
| Yield: | 2.5kg per vine |
| Exposure: | Southwestern |
| Years planted: | 1998 |
| Time of harvest: | September |
| Total yearly production (in bottles): | 18,000 |



Tasting Notes and Food Pairings

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| Tasting notes: | Intense red ruby with garnet red rims. Pronounced notes of plum, black cherry, cloves and black pepper. Smooth velvety palate with flavors of red cherries and plum. Finely balanced between the sweet and savory elements; earthy and rich. |
| Serving temperature: | Best served at 16-18 °C (60.8-64.4 °F). |
| Food pairings: | Stewed meat with lots of spice, game and roasted meats. Aged cheese. American BBQ, Gulasch, wildboar stew. Roasted lamb with garlic potatoes. Vegetarian dishes with deeply savory flavours. |
| Aging potential: | 8-10 years |
| Alcohol: | 16% |
| Winemaker: | Valentino Ciarla |