



Nicolis

Amarone della Valpolicella
DOCG Classico



REGION

Veneto

VARIETY

Corvina 65% – Rondinella 20% – Molinara 5% Croatina 10%.

Yield per hectare: 24 Hl/Ha

Exposure and altitude: Different exposures, between 650-1380 ft ASL (200-480 m ASL).

Soil composition: Morainic and calcareous soil, large presence of stones.

Cultivation method: Mainly double and single pergola, Guyot.

Harvest: Hand-harvest in mid-October.

Vinification process: After the grapes are selected and harvested, they are placed in small cases and placed in special dry, well-aired rooms (called "fruttaio"). In this way, the grapes dry naturally and gain an extraordinarily high concentration of sugars, glycerine, and other aromas. After 3 months, the semi-dried grapes are softly pressed. Due to the low temperature, the process of fermentation is long and slow (around 25 days). Maceration takes over a month. The wine is then aged in medium-sized Slavonian oak casks for 30 months. Bottle aging at least 6 months before release.

TASTING NOTES

Deep dark ruby red which gradually turns into garnet. On the nose it is complex, harmonious, and elegant, with notes of dried fruit, jam, underbrush, walnut husk, and leather. The taste is balanced, rich, delicate, austere and long-lasting.

FOOD PAIRINGS

It goes well with game, roast meat, and hearty, flavourful aged cheese. Extraordinary "meditation wine". The bottle should be opened at least one hour before serving. It should be served in large balloon glasses that favor good oxygenation.