

AP WINE IMPORTS

Amarone 3 Cru

The Estate: Historic wine-growing estate in the Veneto region established through the union of two ancient Veronese wine-making families. The estate maintains vineyards in the four Classico areas with a thriving production of Bardolino, Valpolicella, Soave, and Valdadige.

Location: Amarone della Valpolicella DOCG, Veneto, Italy. Vineyards of Calcarole, Pojega and Rovereti in the commune of Negrar.

Production Area: 15 hectares

Age of the Vines: Up to 36 years old

Soil: Clay and sandy soil with limestone deposits

Vines: Harvested by hand with a strict selection of the more mature and loosely packed bunches.

Varietals: Corvina, Corvinone, Rondinella, Barbera, Sangiovese

Vinification: Made from 100% dried grapes, raisined for 3-5 months in the old drying rooms of Pojega. Alcoholic fermentation of the destemmed grapes in stainless steel, around one month at 25°C – 30°C, followed by malolactic fermentation in oak barrels.

Aging: 12 months in 2.25 hl oak barrels and 24 months in 25 hl oak barrels

Tasting Notes: Aromas of ripe, dark-berried fruit and sweet spice. The texture is rich and smooth with abundant, ripe fruit supported by oak.

