



AMARONE CLASSICO DELLA VALPOLICELLA

PAVERNO

denominazione di origine controllata

Colour: burgundy red.

Tasting notes: for 30 months in durmast oak barrels and an additional period of 5 months in bottles.

Food pairings: red meat, game, braised meat and mature cheese varieties.

Bouquet: intense with characteristic scents of cherry complemented by spicy notes.

Alc./Vol: 15,50 % vol

Residual sugar: 6 gr/lt

Total acidity: 5,5/6 gr/lt

Origin: vineyards owned by the Vaona family, located in the hills of the Classic Valpolicella area, at an altitude of about 200-250 metres above sea level.

Soil: alluvial soil on calcareous basalts, favoured by excellent sun exposure. Some vineyards are characterised by terracing bordered by typical dry stone walls (called "marogne").

Grape variety: Corvina 40%, Corvinone 30%, Rondinella 25%, Molinara 5%, produced from vines with an average age of 25 years.

Harvest: when ripe the grapes are selected and placed in small wooden crates, where they undergo a TRADITIONAL drying process for over 3 months.

Vinification technique: a slight pressing of the grapes precedes a partial removal of the stalks. After that a maceration of 10-12 days follows, at a low temperature (1-2°C), which favors a higher concentration of primary fragrances. With the progressive increase of temperature a spontaneous alcoholic fermentation starts, which continues at controlled temperature (13-15°C) in conditions of partial anaerobia for over 30-35 days.

Refinement: for 30 months in durmast oak barrels and an additional period of 5 months in bottles.



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