



PEGRANDI

AMARONE CLASSICO DELLA VALPOLICELLA

denominazione di origine controllata e Garantita

Colour: intense, of red fruit preser

Tasting notes: a full-bodied wine, it has a distinct and elegant tannic structure and is well-balanced and persistent.

Food pairings: red meat, slow-cooked stews, game, and matured cheese varieties.

Bouquet: intense, of red fruit preserved in alcohol (cherry, plum), well combined with noble and persistent spicy scents.

Alc./Vol: 16 % vol

Residual sugar: 8/9 gr/lt

Total acidity: 5,5/6 gr/lt

Origin: vineyard of the same name, owned by the Vaona family, located in the municipal district of Marano di Valpolicella, in the heart of the Classic Valpolicella area.

Soil: medium-textured alluvial soil of a calcareous nature. Optimal sun exposure guarantees quality production. Altitude 230 - 250 metres above sea level.

Grape variety: Corvina 30%, Corvinone 35%, Rondinella 25%, Molinara 5%, Raboso Veronese 5%. Age of the vineyard 10/40 years.

Harvest: when ripe, the grapes are carefully selected and placed on bamboo racks, where they undergo a TRADITIONAL drying process for about 5 months.

Vinification technique: gentle pressing of the grapes is preceded by partial removal of the stalks. This is followed by 7-10 days maceration at a low temperature (1-2°C), which encourages a higher concentration of varietal aromas. With the progressive increase in temperature spontaneous alcoholic fermentation starts, which continues at a spontaneous temperature (15-20°C) under conditions of partial anaerobia for over 20-25 days.

Refinement: Pegrandi wine is refined in durmast oak barrels (15-30 hl) for 40 months, with an additional period of 5 months in bottles.



AZ. AG. VAONA ODINO DI VAONA ALBERTO

Valgatara di Marano di Valpolicella | 37020 | VR | ITALY | T. +39 045 770 3710

info@vaona.it | www.vaona.it