



AMARONE DELLA VALPOLICELLA CLASSICO DOP "DEA LUALDA"



Vineyard

Southwestern exposure at an altitude of 250 to 300 meters, soil calcareous on basalt subsoil. Yield is limited to about 1.900 liters per hectare.



Grapes

- 65% Corvina, Corvinone
- 20% Rondinella
- 10% Molinara
- 5% other native grape varieties as Pelara, Oseleta, Dindarella



Aging

Steel tank 30 months.
French oak barrel for 36 months.
Bottle 18 months.



Analytical data

Variables according to year

- Alcohol: 15,5% vol.
- Total acidity: 6,05 g/l
- pH: 3,63
- Dry extract: 42 g/l



Longevity from harvest

15/20 years



Color

Intense deep garnet red, with orange tinges.



Bouquet and tasting notes

Extremely complex aromas and hints of raspberry, blueberry and blackberry, with an underlying taste of plums, black cherries, cinnamon, pepper, licorice and ginger.



Service

Room temperature in large crystal glasses to fully enhance its incomparable characteristics.



Suggested food pairings

Red meats and game, aged and spicy cheeses.
Ideal to share with friends in special occasions.

Sizes



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