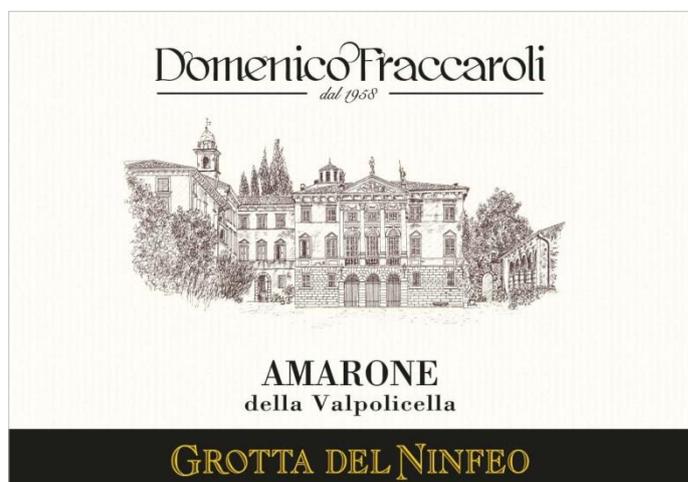


# Domenico Fraccaroli

dal 1958



## AMARONE DELLA VALPOLICELLA DOCG

Denominazione di Origine Controllata e Garantita

**DESIGNATION:** Denomination of Controlled and Guaranteed Origin (DOCG)

**GRAPE VARIETIES:** Corvinone and Corvina 70%, Rondinella 25%, Molinara 5%

**GEOGRAPHICAL AREA:** S. Pietro di Lavagno - VERONA

**ALTITUDE:** 134-168 msl

**EXPOSURE:** South, South-East

**SOIL:** Calcareous, volcanic

**TRAINING SYSTEM:** Pergola and Sylvoz

**PLANTS per HECTAR:** 3900

**VINEYARD YEAR:** 1968-1985

**HARVEST:** By hand in 15 kg trays

**ALCOHOL:** 15.5% by vol.

**VINIFICATION:** The grapes are picked by hand and laid on small trays in order to be placed in the drying-room, according to the traditional system of *appassimento*. In the month of January the grapes are crushed and go through a spontaneous fermentation for 40 days. After the racking off and the pressing, the wine is kept in French oak barriques for 30 months and it refines in the bottle for at least 18 months before being released.

**ORGANOLEPTIC CHARACTERISTICS:** Amarone Grotta del Ninfeo has an intense ruby red colour.

With ethereal scents of ripe fruit and marasca cherry, it got subtle hints of lightly toasted wood and cocoa.

On the palate it is full-bodied, harmonious, with a long and mellow finish culminating in a lingering spicy sensation, which evolves glass after glass.

**FOOD PAIRING:** Structured and austere, our Amarone matches well with game, braised beef, red meats and seasoned cheese.

**SERVING TEMPERATURE:** 16-18° C.

