



PAOLO COTTINI

Paolo Cottini

AMARONE della Valpolicella DOCG Classico

A mature and complex wine obtained from the best Corvina, Corvinone and Rondinella grapes laid out to partially dry for 90-110 days. The wine is vinified in the traditional manner and aged for an extended period in French oak barriques. A silky-smooth wine that effectively reflects the characteristics of the terroir in which it originates.

Production Area: Valpolicella Classica, Castelrotto di San Pietro in Cariano, Verona

Grapes: Corvina 55%, Corvinone 35%, Rondinella 10% (only local grapes)

Vineyard training system: Veronese Pergola (arbour)

Harvest: manual into special cases. The grapes are left drying for about 90-110 days, in order to concentrate the sugar content. It is called "appassimento".

Vinification: Soft pressing and natural fermentation (35 days) without any chemical agents or external additives, using special steel and wooden tanks.

Ageing and Refinement: 12 months in oak barrique (new and used) and 12 months in 3000 Lt. casks, refinement 12 months in bottles.

Serving Suggestions: T. 18-20°C, large glass; Uncork the bottle two hours before consumption. Perfect with red meats, ideal with semi aged cheese, excellent with Parmigiano Reggiano.

Features: it is vital and engaging; its warmth expands on the palate, without overloading the flavors. Intense harmonic and vibrant with a good acidity that simplifies its important structure; young but silky tannins, that promote its developing.

Bottle: Lt. 0,75

Cap: cork

Alcohol by Volume: Vol. 15,00%

