



SALVALAI

The prestigious wines of Italy

Amarone della Valpolicella Denominazione di origine controllata e garantita Classico 2015

Produced in the classic Valpolicella area.

The drying on racks of the Corvina, Rondinella, Rossignola and Negrara grapes until mid January and the ageing in large oak barrels and barriques, together with the long period of rest in bottles, allow us to enjoy this great wine.

2015 Climatic trend

A winter characterized by abundant snowfalls that allowed an excellent water supply of the land. This factor combined with a spring with mild temperatures has allowed an advance of the vegetative cycle that has continued over the course of the year. The budding was regular and anticipated. The same can be said for the flowering that began in the middle of May, which was followed by an excellent fruit set of the bunches.

From the second half of June the rains have been absent and the temperatures have stabilized on maximum values above the average, the heat has laid the foundations for an advance in the maturation of the grapes of about ten days compared to the norm.

Looking at the health aspect of the grapes, we can define the vintage as one of the best in recent years

Production

Grape varieties made up of 70-75% Corvina Veronese, 20% Rondinella and 5% Rossignola e Negrara. The grapes to be used in the Amarone production are harvested 1-2 weeks earlier than those for the Valpolicella wine. During the grape harvesting, only perfectly unblemished and dry clusters are selected and placed in shallow cases in single layers. They are left to dry in selected well-aired locations, called "fruttai", to avoid being attacked by mould. The drying process lasts until the end of January. During these months the bunches are constantly checked and discarded if damaged. At the end of the drying period, the grapes lose 30-40% of their weight and their concentration of sugar, an indispensable element during the following fermentation stage to ensure a noteworthy alcoholic level (around 15%), is increased. Maceration is carried out on contact with the skins for a period of 20-30 days. During fermentation, given the high alcoholic level that is produced, the yeasts must be strictly selected and be resistant both to alcohol and to cold (the Amarone fermentation period is between January and February). After drawing off the lees, the product is placed in steel vats in order to complete malolactic fermentation in the following months. At this point, the maturation process, lasting three years with ageing 12 months in large barrels (Slavonian oak) and 30% in small casks, barriques and tonneaux (French oak), will take place. Prior to the release of the product, the wine is left to mature for at least 6-8 months in the bottles.

Organoleptic description

Typical aromas of ripe fruit, fruit preserve and cherry are immediately perceived on first olfactory examination. Particularly striking is the incredible long length that lingers on the palate, when the wine displays all its strength through a warm and elegant body.

Pairing and serving

It is an excellent partner to red meat, boiled meat, flavoursome risottos and hard cheeses.

Perfect also as a "conversation wine". Recommended drinking temperature 18-20°C.

