



**SALVALAI**

The prestigious wines of Italy



**“ VEJO ”**

**AMARONE DELLA VALPOLICELLA**

**Denominazione di origine controllata e garantita**

**Classico**

**2011**

#### **Climatic trend 2011**

In 2011 was characterized by a very wet winter, with temperatures generally in line with the seasonal averages. In addition to temperatures slightly above the seasonal average, the first quarter of the year saw exceptional amounts of rainfall: these factors caused the vines to sprout earlier than usual.

Spring continued with temperatures above the historic seasonal averages and exceptionally dry weather, factors which led flowering to take place more than 15 days earlier than the previous year and about ten days before the historic average. In contrast, the summer months of June and July saw large amounts of rainfall, useful for excellent grape development, followed by a hot, dry August. All these weather conditions kept the vines' cycle ahead of average and allowed the production of very healthy, high-quality grapes.

The harvest began considerably earlier than in the previous years. There was virtually no rainfall during the harvesting period, with warm days and cool nights, the conditions required for ideal ripening. Therefore, 2011 will be remembered as having one of the earliest growth cycles of recent years, with excellent grape quality and quantities in line with the accepted standards.

#### **Production**

Grapes: 75% Corvina, 20% Rondinella and 5% Negrara/Rossignola.

Drying time is longer compared with the one of the amarone classico. Maturation in new french barriques plays a key role in balancing the tannins while subduing the more youthful of the aromas. Maceration time 28 days. Aged in oak for 12 months and in barriques for 15 months. Blended together for 4 months. Matured in bottle at least for 9 months.

#### **Organoleptic description**

Vigorous full-bodied wine, which is warm and inviting but not overly alcoholic. Very deep ruby red colour. Intense, persistent and complex smell of fruit. A perfect combination of silky tannins, warmth of alcohol and roundness of glycerine all enhancing to enjoy hints of spices, dried cherries, chocolate and cranberries.

#### **Pairing and serving**

Ideal with game, grilled meats, stews and well matured cheeses. To be served at 18°-20°C and possibly decanted, whether decanting would not be possible it is recommended to open the bottle 2 hours in advance before serving.

#### **Analytical data**

Alcohol: 15.50%  
Total acidity: 6.0 g/l.  
Clean acidity: 0.7 g/l.  
Reducing sugar: 8 g/l  
Net dry extract: 31.0 g/l