

BALERÌN



Amarone della Valpolicella DOCG

Amarone della Valpolicella represents Italy in a way no other wine can thanks to its unique vinification methods. A meticulous selection of grapes is naturally dried on special racks for about 100 days, losing water and concentrating aromas and sugars. Once dried, the grapes are carefully pressed and fermented in oak barrels for thirty days over the winter period. What we are left with is a luscious red wine with intense and persistent fragrances that classically span from black cherry to wild berries and go all the way to walnut, chocolate, and spice. Dry, robust, and full-bodied with a signature velvety texture. Coincidentally, Valpolicella derives from the Latin *vallis polis cellae*, which means “the valley of the many cellars,” reminding us of the long tradition of wine production in this historic area.

Body: 85

Acidity: 60

Tannins: 70

Fruit: 90

Florality: 40

Spice: 80

Most recent awards

James Suckling: 92

Luca Maroni: 90

Winemaking and Aging

Grape Varieties:	50% Corvina 30% Corvinone, and 20% Rondinella
Fermentation container:	Oak
Length of alcoholic fermentation:	30 days
Type of yeast:	Selected yeast
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Aging before bottling:	24 months

Vineyard

Altitude:	400 meters above sea level
Vine density:	3,300 vines per hectare

Exposure:	South/Southeast
Age of vines:	15-40 years old
Time of harvest:	Late September

Tasting Notes and Food Pairings

Tasting notes:	Ruby red with aromas of black cherry and dark chocolate.
Food pairings:	Braised or grilled meats, game, aged cheese.
Alcohol:	15%