TENUTE FALEZZA

Family



AMARONE
DELLA VALPOLICELLA DOCG

It is the king of Veronese wines and more. Only the best grape clusters are carefully selected and laid on drying racks until January. The elevation in wood, of which only a small part is new, is ideal for bringing this prestigious wine to the right maturity. For further refinement, we are required to age it in bottles. An excellent result, a wine that can surpass 10-15 years without losing its quality.

GRAPE VARIETIES
Corvina 50%, Corvinone 20%, Rondinella 25%, Oseleta 5%

SOIL
Clay-limestone of alluvial origin

ALTITUDE
150-300 m a.s.l.

TRAINING SYSTEM
Veronese pergola

HARVEST
By hand in September
Drying: for 90 days on the fruit racks

VINIFICATION
Crushing and destemming
Fermentation: 30 days in stainless steel

AGING
30 months in French oak barrels, of which 70% are new (25 hl) and 30% are second-fill (225 l)
Refinement: 8 months in bottle

TASTING NOTES
Color: deep ruby red with a pleasant garnet edge due to aging
Nose: ripe fruit, cherries in spirit, plums, dried fruit and sweet spice, with a delicate, intriguing acidity.
Palate: full-bodied, round, harmonious, long finish. Leaves the mouth clean and pleasantly satisfied.

FOOD PAIRINGS
Pairs well with meat dishes, game, strong cheeses and spicy foods.
It is also recommended to enjoy it in good company, even outside of meals... among pleasant conversations, as it will be a delightful surprise.

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Luca Maroni

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POINTS



ALCOHOL: 16%