



SANTICO

AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2015



A plush Amarone della Valpolicella characterized by concentrated notes of berry fruit and a delightfully full flavour. An alluring icon of the terroir.

VARIETIES

80% Corvina, 20% Rondinella.

PRODUCTION DISTRICT

Particularly fine vineyards in the venerable municipalities of San Pietro, Fumane, and Marano.

ALTITUDE AND ASPECT

The vineyards are situated between 150 and 300 metres above sea level. Most face south-west, with a few facing south-east.

TYPE OF SOIL

Stony marly limestone.

TRAINING SYSTEM

Verona pergola and vertical trellised with Guyot pruning.

HARVEST

In late September, a few days prior to the start of normal harvest, the healthiest bunches (25-30% of the total) on the plateau are rigorously selected and handpicked, placed on trays and allowed to dry for over three months in dry, well-ventilated rooms. The super-ripeness and the natural drying process of the berries boosts the sugar concentration, polyphenol and aromatic compounds.

WINEMAKING METHOD

Pressing begins in the third week in December. The initial week-long cold maceration and long fermentation for three weeks at a maximum of 20 °C boosts the unique traits of each lot, producing very different wines that are true expressions of their terroir.

AGEING

Following fermentation, the wine is aged for 24 months in Slavonia oak with an average capacity of 25hl, while a quarter of the product is aged for a further six months in French oak tonneaux. Before going on sale, the wine ages 6 more months in the bottle.

SENSORY PROFILE

Dark red hue; concentrated, fragrant nose with top notes of cherry jam and cranberries, followed by hints of plum, dried fruit and cocoa. On the palate it is full, round, with velvety tannins, pleasantly tangy with a long finish, with notes of red berries and an alluring full flavour.

ABV

15,50 %.

RECOMMENDED CELLARING

8-10 years in bottle, laid down in a dark cellar.

FOOD PAIRING

Flavoursome starters, risotto and stuffed pasta, game, red meat-based recipes.



375 ml

750 ml

1,500 ml
Magnum