

AMARONE DELLA VALPOLICELLA DOCG CLASSICO RISERVA "LE BALZE"

WINTAGES NEWS:

Vintage 2002, 2004, 2006, 2008, 2010 not available.
From vintage 2003 this wine will be
call "Riserva vineyard Le Balze"

QUALIFICATION:

Amarone della Valpolicella DOCG Classico – Riserva
vineyard "Le Balze"

WINE CLASSIFICATION:

Denominazione di Origine Controllata e Garantita
V.Q.P.R.D

GRAPE VARIETIES:

Corvina, Corvinone, Rondinella and Oseleta

ORIGIN:

From our vineyard "Le Balze" located in Novaia di
Marano di Valpolicella in the province of Verona. A
hilly vineyard (300 meters above sea level) of
Valpolicella Classica, mainly exposed to South/South-
East, marl soil alternated with thin layers of clay and
limestone.

AVERAGE AGE OF VINEYARDS IN PRODUCTION:

15 years

TRAINING SYSTEM AND PLANTATION DENSITY:

Guyot with 5000 vines/hectare plantation density

PRODUCTION PER HECTARE:

9000 Kg/hectare

GRAPE-PICKING TIME AND METHOD:

Last ten days of September, manual picking of grapes
to be dried naturally. Natural over-ripening in a
traditional hilly cellar (400 meters above sea level)
for about 120 days.

WINEMAKING:

Gentle crushing and de-stemming of grapes during
Winter. Low temperature fermentation in small
stainless steel tanks for 30 days, of which 10 days
of cold maceration prior to fermentation on January.
Daily processing by delestage. Malolactic fermentation
until completion in wood. Batonage on own yeasts in
barrel.

FINING:

36 months in barrel; 8 months in bottle.

AGEING AND CONSERVATION CAPACITY:

If stored properly, this wine is likely to age well for up
to 15 and more years. It is advisable to store bottles
horizontally in a cool and dark place with constant
humidity and temperature.

ORGANOLEPTIC FEATURES:

Deep garnet red. Intense perfume with typical hints of
ripe red fruit and jam, together with the typical notes
given by drying, evident hints of spices, coffee, bitter
chocolate, tobacco and notes of goudron with ageing.
Good alcoholic taste with high extract, generous body,
velvety, flavoursome and persistent with hints of almond,
cherry jam, spices and tobacco.

