

NOVAIA®

MARANO DI VALPOLICELLA



AMARONE DELLA VALPOLICELLA DOCG CLASSICO SELECTION “CORTE VAONA”

15,5% alc.



- **QUALIFICATION:** Amarone della Valpolicella DOCG Classico Selection “Corte Vaona” - Organic wine.
- **CERTIFICATION:** Controlled Designation of Origin Guaranteed V.Q.P.R.D (quality wine).
- **GRAPE VARIETIES:** Corvina, Corvinone, Rondinella and other autochthonous grapes.
- **GRAPE SELECTION:** This Amarone has been called “Corte Vaona” to value the ancient paved courtyard in front of the manor house, headquarters of the Novaia estate winery and property of the Vaona family since the XVIII century. This is a “Selection” wine as the grapes are carefully selected from vineyards owned by the Vaona brothers, to obtain the same soft and well-balanced wine, which is able to repeat itself every year, despite different weather conditions of each vintage.
- **GRAPE HARVEST SEASON AND PICKING METHOD:** Last week of September, manual picking of carefully selected grapes to be dried naturally. Natural drying process in a traditional hilly fruttai (drying room at 400 m a.s.l.) for about 100 days.
- **VINIFICATION:** Destemming and soft crushing of grapes during winter; fermentation at controlled temperature in oak truncated-cone vats for at least 30 days.
- **AGEING:** 24 months in wooden barrels, 8 months in bottle.
- **AGEING AND CONSERVATION CAPACITY:** If stored properly, this wine is likely to age well up to 10 years and more. It is recommended to store bottles horizontally in a cool and dark place with constant humidity and temperature.
- **SENSORY PROFILE:** A deep garnet red colour. On the nose it has an intense aroma with evident hints of black cherries and cherries, with peculiar notes given by the drying process. The presence of spicy scents of dark chocolate and tobacco is characteristic as well as the appearance of “goudron” notes due to ageing. On the palate, it is a generous, velvety and persistent, highly-extracted wine with a well-balanced alcohol content and a particularly intense mineral hint, typical of this wine.
- **PAIRING SUGGESTIONS:** Rich dishes, grilled, roasted, braised red meats, game, extra mature cheeses. Great wine for meditation.
- **SERVING TEMPERATURE:** 18°C. Decant the wine at least an hour before serving.
- **BOTTLE SIZE:** 750 ml.