

NOVAIA®

MARANO DI VALPOLICELLA



AMARONE DELLA VALPOLICELLA DOCG CLASSICO RISERVA CRU "LE BALZE"

16,5% alc.



- **QUALIFICATION:** Amarone della Valpolicella DOCG Classico - Riserva, CRU "Le Balze" - Organic wine.
- **CERTIFICATION:** Controlled and Guaranteed Denomination of Origin V.Q.P.R.D (quality wine).
- **GRAPE VARIETIES:** Corvina, Corvinone, Rondinella and other autochthonous grapes.
- **ORIGIN:** From our vineyard "Le Balze" located in Novaia, in Marano di Valpolicella (in the province of Verona). A hilly vineyard (300 m a.s.l.) in Valpolicella Classica, mainly exposed to south/south-east, with a clayey-calcareous soil.
- **AVERAGE LIFE OF VINEYARDS:** 20 years.
- **VINE TRAINING SYSTEM AND PLANTING DENSITY:** Guyot with a planting density of 5000 vines/ha.
- **YIELD:** 9000 Kg/ha.
- **GRAPE-HARVEST AND DRYING:** Third week of September, with manual picking of carefully selected grapes to be dried naturally. Natural drying process in a traditional hilly fruttaiolo (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 about 30 days, of which 10 days of cold pre-fermentative maceration on grape marcs. Daily pumpings and delestage. Malolactic fermentation in wood until completion. Batonnage on own yeasts in oak barrels and micro-oxygenation.
- **AGEING:** 36 months in wooden barrels; 12 months in bottle.
- **AGEING AND CONSERVATION CAPACITY:** If stored properly, this wine is likely to age well up to 15 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. An intense aroma with typical scents of ripe red fruit and jam, together with typical notes given by the drying-process, evident hints of spice, coffee, dark chocolate, tobacco and notes of goudron due to ageing. A wine with medium-high alcohol content, highly-extracted and with a generous, velvety, sapid and persistent body with hints of almond, cherry jam, spices and tobacco.
- **PAIRING SUGGESTIONS:** Rich dishes, in particular grilled, roasted, braised red meat, game and extra mature cheeses. Great wine for meditation.
- **SERVING TEMPERATURE:** 18°C. Decant the wine at least an hour before serving.
- **BOTTLE SIZE:** 750 ml | Magnum 1500 ml | Double Magnum 3000 ml.