

ZARDINI **2014 Amarone Classico**

Produced in the towns of Negrar, Marano di Valpolicella, Sant'Ambrogio, Fumane, San Pietro in Cariano (the historic area of Valpolicella Classico production). The drying on racks of the Corvina, Rondinella and Molinara grapes until mid January and the ageing in large oak barrels and barriques, together with the long period of rest in bottles, allow us to enjoy this great wine. Sprouting took place a few days earlier than expected thanks to good spring showers and temperatures slightly higher than the seasonal average. This positively influenced the subsequent flowering phenological stages, fruit setting and enlargement of the berries. The continuation of these climatic conditions allowed the preservation of a good vegetative vine balance even in August with a complete darkening of all the varieties of grapes. The warm and sunny September weather encouraged complete maturation of the grapes and harvesting operations.

Production

Grape varieties made up of 70-75% Corvina Veronese, 20% Rondinella and 5% Molinara. The grapes to be used in the Amarone production are harvested 1-2 weeks earlier than those for the Valpolicella wine. During the grape harvesting, only perfectly unblemished and dry clusters are selected and placed in shallow cases in single layers. They are left to dry in selected well-aired locations, called fruit cellars, to avoid being attacked by mould. The drying process lasts until the end of January. During these months the bunches are constantly checked and discarded if damaged. At the end of the drying period, the grapes lose 30-40% of their weight and their concentration of sugar, an indispensable element during the following fermentation stage to ensure a noteworthy alcoholic level (around 15%), is increased. Maceration is carried out on contact with the skins for a period of 20-30 days. During fermentation, given the high alcoholic level that is produced, the yeasts must be strictly selected and be resistant both to alcohol and to cold (the Amarone fermentation period is between January and February). After drawing off the lees, the product is placed in steel vats in order to complete malolactic fermentation in the following months. At this point, the maturation process, lasting three years with ageing in large barrels (Slavonian oak) and small casks, barriques and tonneaux (French oak), will take place. Prior to the release of the product, the wine is left to mature for another 8 months in the bottles.

Organoleptic description

Typical aromas of ripe fruit, fruit preserve and cherry are immediately perceived on first olfactory examination. Particularly striking is the incredible long length that lingers on the palate, when the wine displays all its strength through a warm and elegant body.