

# AMARONE DELLA VALPOLICELLA DOC

*“Rocca Sveva Amarone is dark and inky in color. Its palate is full of lovely ripe, juicy red fruit over a background of light balsamic... floral notes upon entry followed by a dry, very elegant progression on the palate.” Filippo Pedron, Winemaker Rocca Sveva Estate*

## GRAPES:

70% Corvina, 25% Rondinella, 5% Molinara

## GROWING AREA:

The vineyards are located in the Valpolicella DOC zone; soil is calcareous.

## HARVEST PERIOD:

Hand-picked during the first 10 days of October. Only the healthiest and ripest clusters are harvested.

## VINIFICATION AND MATURATION:

The hand-picked clusters are set to dry on “drying racks” for at least three months in special temperature and humidity-controlled lofts, losing 50% to 60% of their water content by the time they undergo fermentation. The must ferments at low temperatures (50°F) for some 25-30 days. When the alcohol reaches two-thirds of its final level, the wine is put into stainless steel at 68°F to finish fermentation. The wine is then matured in oak casks for a minimum of 24 months, followed by an additional twelve months of rest in the bottle.

## SENSORY PROFILE:

**APPEARANCE:** Rich ruby with garnet highlights

**BOUQUET:** Complex and multi-layered, with aromas of fresh picked cherries, wild red berries, and dried fruit.

**PALATE:** Notable depth and breadth, well-structured, full tannins, and a delicious long-lingering finish

**ALCOHOL:** 14.5%

## SERVING SUGGESTIONS:

Enjoy with red meats, roasts, wild game and aged cheeses. Elegant when sipped by itself. Decant a few hours before serving

## SERVING TEMPERATURE:

Best enjoyed at 60°F.



# ROCCASVEVA

*Award winning estate wines from Verona*