



Cesari

Amarone Classico



Varietal: 75% Corvina, 20% Rondinella, 5% Molinara

Elevation:

Practice:

Dry Extract: 31.5 g/L

Appellation: Veneto, Italy

Production:

Alcohol: 15.3%

Acidity: 5.7 g/L

Residual Sugar: 8.0 g/L

pH Level:

Tasting Notes:

On the nose, the typical notes of raisined fruit and cherry flavors are dominant. Mild hints of vanilla and spice are present as well. Elegant and warm with a velvety mouthfeel. Incredibly long, persistent finish that lingers on the palate. Amarone ages gracefully for upwards of 10 years if stored properly.

Aging:

20% small French oak barrels & 80% large Slavonian oak barrels for 12 months. Following blending, the wine ages an additional 16-18 months in large Slavonian oak barrels, then 6-8 months in bottle.

Winemaking:

After undergoing appassimento (drying) for 3-4 months, the grapes lose about 30-40% of their original weight. In January, the bunches are pressed, and the must undergoes a slow fermentation with the skins, seeds, and stalks in stainless steel tanks at a controlled temperature for 20-30 days. Yeasts are carefully selected to resist the high alcohol content and the cold winter temperatures. The wine is racked off the lees before undergoing malolactic.

Food Pairing: Beef, Lamb, Game (deer, venison), Blue cheese

Accolades:

2013 James Suckling – 92 pts

2012 Wine Enthusiast – 90 pts