

RED WINE



TENUTA CHICCHERI

## A MARONE DELLA VALPOLICELLA CAMPO DELLE STRIE



Amarone is one of the best wines in the region and well appreciated by connoisseurs because of its peculiar characteristics. It is made with our best grapes dried for 90-120 days as the tradition recommends. Aged in French oak barrels for 36 months. Its colour is ruby red, it perfumes with notes of red fruit and spices and on the palate it is elegant, austere and full-bodied. Amarone is ideal for mature cheese, game and winged game.

Production area	Tregnago - VR
Soil	Limestone
Vineyard altitude	400-450 m a.s.l.
Vine density	9000 vines per hectare
Training system	Guyot
Grapes	50% Corvina, 30% Corvinone, 15% Rondinella, 5% Rebo and Sirah
Harvest	First 2 weeks of October, by hand
Maceration	In a drying room with controlled humidity for about 120 days
Destemming	With whole grape
Maceration	Pre-fermentation cold maceration
Fermentation	In stainless steel tanks at controlled temperature
Ageing	In 225 litre French oak barrels (30% new barrels, 70% second hand barrels) for 36 months
Bottle ageing	24 months
Colour	Intense ruby red
Bouquet	Cherry, plum, small red fruit, vanilla, chocolate, licorice
Flavour	Full-bodied, austere, fresh, elegant
Serving temperature	16-18°
Food pairing	Roast meat, wild games, winged games, aged cheese, good as meditation wine
Alcohol	15,5%vol
Residual sugar	3-5 g/l
Total acidity	6,7 g/l
Ageing potential	15 - 20 years

CAMPO  
delle  
STRIE

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