

Farina

Amarone della Valpolicella Classico DOCG



Location of the Vineyards: San Pietro in Cariano

Drying: Natural drying of the grape bunches, selected and well-spaced in small crates for around 90 days. The drying rooms privilege natural drying conditions with temperature, humidity and weight loss constantly monitored.

Vinification: Bunches are destemmed, berries crushed and left on the skins in cold maceration for 5 days. One month of fermentation begins with inoculation of heated selected yeasts in stainless steel at 28° C with frequent pumping-over for 2-3 weeks. The must is pressed off the skins and transferred to cement vats where spontaneous malolactic fermentation begin.

Aging: 18 months maturation in wood, of which, 70% in large Slavonian oak barrels and 30% in barrique, followed by 6 months in cement vats, and then, refinement in bottle.

Grape varieties : 70% Corvina, 20% Rondinella, 10% Molinara and other native varieties

Altitude : 350m ASL

Vineyard age : 25-35 years old

Exposure : North/Southwest

Soil : A portion of calcareous matrix with gravelly outcrops, or layered with basalts. A minor presence of clay and alluvial.

Alcohol : 15%

Tasting notes :

Dark red ruby color, developing garnet hues with age. Ethereal spicy aromas with ripe dark marasca cherry. Robust full-bodied with a velvety mouthfeel and a pleasantly bitter finish. Excellent paired with game, roasted meats and aged cheeses.

Press Notes

Decanter

2020 94 points

James Suckling

2020 91 points
2019, 2018 92 points
2017, 2015 93 points

AG Vinous

2020 92 points
2018 90 points
2017 91 points



Sustainable

