

## Farina

### *Amarone della Valpolicella Classico DOCG*



Location of the Vineyards: San Pietro in Cariano

Drying: Natural over-ripening of the grapes for around 120 days in fruit-drying sheds, with loss of 40% of their weight and sugar increase, many biological variations in the grape (resveratrol production, glycerine, etc...).

Vinification: Pressing and destemming of the grapes around mid January. After ten days of cold maceration, yeast injection on a small heated quantity. Fermentation temperature controlled by mother nature, repeated pump-overs, soft almost till dry, final racking.

Aging: After two more rackings, the wine ages for 24 months, 30% in barriques, 70% in Slavonian oak barrels, followed by time in the bottle before release.

**Grape varieties :** 50% Corvina, 20% Corvinone, 20% Rondinella, 10% Molinara, Oseleta and Turchetta

**Altitude :** 300m ASL

**Vineyard age :** 25-35 years old

**Exposure :** Northwest/Southwest

**Soil :** Volcanic-calcareous-gravelly

**Alcohol :** 15%

**Residual Sugar :** 6 g/l

**Tasting notes :**

Ruby red colour with garnet tinges. Ethereal, spicy, with hints of cherry, sour cherry, raspberry, currants, cocoa and balsamic notes. In the mouth the wine is warm, full, of great structure, fine and balanced. Excellent paired with game, roasted meats and aged cheeses.

### Press Notes

James Suckling

2019, 2018 92 points  
2017, 2015 93 points

AG Vinous

2018 90 points  
2017 91 points



Sustainable

