



SOCIETA' AGRICOLA
ALDRIGHETTI LUIGI, ANGELO E NICOLA S.S.

Via Bignele, 4 – Fraz. Valgatarà
37020 – MARANO DI VALPOLICELLA (VR) – ITALY
C.F. / P. I.V.A.: 01805980230
Tel. E Fax: +39 045/7755061
E-mail: info@lebignele.it – Web: www.lebignele.it

Amarone Classico della Valpolicella D.O.C.G. 2010



BOTTLE SIZE: 750 ml

TYPE: Dry red wine

VINES OR GRAPES: 70% Corvina and Corvinone, 25% Rondinella, 5% Molinara

THE VINEYARD

DESCRIPTION OF THE VINEYARD: Marano di Valpolicella, hilly area at 300 m above sea level, limestone and clay soil.

AGE OF VINES: 15-30 years

TRAINING SYSTEM: Umbrella-shaped arbor.

YIELD PER HECTARE: 60 hl

PRODUCTION

HARVESTING: Manual harvesting, between the middle and the end of September. It is a meticulous selection of only the best grapes. The grapes are then left in wooden boxes for 120 days for drying.

WINEMAKING: The grapes are destemmed and pressed during the winter months, between the end of December and the end of January. The fermentation is controlled and we make some delastage in steel tanks.

AGEING: 2 years in large oak barrels (25 or 38 hl) and 6 months in the bottle.

ORGANOLEPTIC CHARACTERISTICS

COLOR: Intense garnet red.

FRAGRANCE: spiced and ethereal, with notes of dried fruits, such as cherries.

TASTE: Full bodied and velvety palate.

ALCOHOL CONTENT: 15%

GASTRONOMIC PAIRINGS AND STORAGE

STORAGE: The bottles should be stored lying down at a temperature of 15°C, void of light.

SERVING METHOD: at 18° - 20° C into large glasses.

PAIRINGS: It pairs very well with game, barbecued meat, roasts, braised meat and aged cheeses. Wonderful as an end of meal wine.