

# FORNASER

## Classic DOC Amarone of Valpolicella

- Colour:** Full ruby red color verging on garnet red after the ageing process.
- Scent:** Has a strong and persistent scent of ripe red fruit, plum, cherry, marasca and almond.
- Taste:** Full-bodied, intense and elegant, it clearly reminds us of our olfactory sensations, exalting the essences of vanilla, coffee and chocolate.
- Land:** A calcareous soil, which is rich in “scheletro” (this term indicates the presence of gravel, pebbles ...of two mm or more).
- Species of vine:** 70 % Corvina and Corvinone Veronese  
20 % Rondinella  
10 % Sangiovese Croatina and Oseleta
- Viticulture: system** “Pergola of Verona” 3500 plants/Ha  
Guyot 5000 plants/Ha  
Age of the vineyards: 50/60 years old
- Yield:** 30 Hl/Ha
- Grape harvest:** The best grapes are hand-selected and hand-harvested at the end of September.  
The grapes are naturally desiccated in wooden crates until January/February.
- Wine-making:** Separation of the grapes from the grape-stalks and soft wine-pressing.  
The fermentation, which lasts about 30 days, is permitted thanks to daily wine-pressing and pumpings of the must over grape skins. The temperatures of fermentation in this phase vary, from 15 to 22 degrees.
- Refinement:** In barrels or in small oak wine casks for 36 months, the wine rests in the bottle for 12 months before the commercialization.
- Analytical Parameters** Alcoholic level: 16.5%  
Total acidity: 5.60 g/l  
PH 3.70  
Net dry extract 35 g/l
- Gastronomy:** It goes well with wild game, mixed grills, roasts and mature cheeses.  
We advise you to open the bottle one hour before the consumption.  
Service’s temperature: 20 °C.