



AMARONE RISERVA 2003



GENERAL FEATURES

Name:	Amarone della Valpolicella Riserva DOC
Production area:	Mezzane di Sotto
Average altitude:	350 m m.a.s.l.
Soil:	clay
Grape growing:	simple trellised vine 3000 – 4500 vines each ha.
Vines:	80% Corvina 10% Rondinella 5% Oseleta 5% Raboso

VINIFICATION AND MATURATION

Grape harvest:	mid-September
Passerillage raisining:	until mid-January
Fermentation:	in steel boxes under controlled temperature Temperature: 10/23 °C Period: approximately 20 days
Maturation:	in wooden casks: 72 months in bottle: 24 months

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VINTAGE

Vintage characterized from a rainy and warm winter but from February the bitter and dry cold have been extended until the end of April to give space to the high pressure that made the hot 2003 summer start.

The widely anticipated harvest has collected grapes rich of colour, with a well balanced acid provision and polyphenols added to the complete maturation and health of the grapes.

The whole of this factors gave birth to long life's wines with huge structure and complexity.

DESCRIPTION

It shows unique features with liquorice scents and spices; hints of ripe red fruit melt with cocoa shadows. Its good body balances the high level of alcohol by vol.

Amarone Riserva (Reserve) is produced in limited quantities and only in the best vintage years when weather conditions are ideal for grapes' ripeness and passerillage raisining.

Grapes are picked and selected from the oldest vineyards of the firm, which, owing to their very low yields, grant the product a very good quality.

To a long passerillage raisining in well airy rooms and to a slow fermentation it follows a first refining in Slavonian wooden casks and then another inside bottle.

MATCHINGS

The richness in shadows you can catch in tasting it, makes food matchings unnecessary. Absolute protagonist when it is served, it is an extraordinary meditation wine or a special closing of important meals.

Uncork it at least five hours in advance, serve at 18 °C.

ANALYTIC FEATURES

Alcohol analysis	16,5 % vol
Total acidity:	5.8 g/l
Reduced sugars:	4.2 g/l
Dry extract:	40 g/l
Sulfuring	free: 18 mg/l total: 95 mg/l