



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

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Amarone Classico della Valpolicella D.o.c.g. 2013



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 on 300 m/sea level, limestone and clay soil.

AGE OF VINES 15/30 years

FARMING SYSTEMS: Umbrella-shaped arbor.

YIELD PER HECTARE: 60 hl

PRODUCTION

HARVEST: Manual harvesting, from the middle to the end of September. It is a meticulous selection of the best grapes only. The grapes are left in wood boxes for 120 days to have drying process.

WINEMAKING: The grapes are destemmed and pressed during the winter months, from the end of December to the end of January. The fermentation is controlled and we make some delastage in stainless steel tanks. The wine is aged into big oak barrels and then in bottles for 6 months before to sell.

AGING: 3 years into big oak barrels, 25 or 38 hl.

ORGANOLEPTIC CHARACTERISTICS

COLOUR: Garnet and intense red.

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

FLAVOUR: Full body and velvety taste.

ALCOHOL GRADE: 15,50 %

GASTRONOMIC MATCHING AND CONSERVATION

CONSERVATION: We suggest to storage the bottle in a lying down position at 15°C temperature, without light.

SERVICE MODE: 18° C into big glasses.

MATCHING: It matches very well with game, barbecue, roasts, braised meat and seasoned cheeses. Wonderful as an end meal wine.