



Amarone Classico Riserva “Marta Galli”

Wine	Dry Red
Grapes	50% Corvina, 20% Rondinella, 20% Corvinone, 10% other varieties authorized
Harvest	We collect only the bunch with grapes not too close together, to allow air to circulate through for a better drying process. Bunches are harvested by hand, directly in the vineyard, during the month of September, and placed to dry until January at controlled humidity and temperature on flat, in plastic plateaux. This process is called "Appassimento".
Vinification	In red after destemming. Fermentation in stainless steel tanks for about 20-30 days with indigenous yeasts. Ageing in oak barrels (Allier, Tronçais, Vosges), 30% new and 70% used, for 48-60 months. Bottling for at least 6 months.
Alcohol	16°
Tasting Notes	Intense, extraordinarily powerful, yet rich in tannins, with hints of black cherry. Hot, strong, full and velvety with a pleasantly bitter taste, elegant and well balanced.
Food Match	Roasts, Red Meat, Chocolate, Fresh Cheese
Serving Temperature	18°C (64°F) - 20°C (68°F)
Planted Area	Grapes selected on the surface of 16 hectares of vineyards of several years of planting
Exposure	West - Southwest
Soil	Red and brown clays, and Eocene limestone
Plantation	Simple trellis
Plants per Hectar	4200
Average Production	3000 bottles (not every year)
Acidity	6.0 - 6.5 grams/liter