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MICHELE CASTELLANI

# Amarone Della Valpolicella Classico 'Colle Cristi'

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

 **CATEGORY:** Bold Reds



**Pack Size:** 6/750ml  
**UPC:** 802136418113

## OVERVIEW

Located in Marano della Valpolicella, the estate consists of about 50 hectares of directly owned and grown vineyards in the hillside area of the Valpolicella Classica and the family is fully focused with passion and dedication to the production of the best Amarone and Ripasso wines, perfect combination of tradition and modernity.

**70% Corvina, 20% Rondinella, 10% Molinara**

**Ca del Pipa  
Veneto, Italy**

**15.5% Alc. by Vol.**

**Organically Produced**

## VINTAGE

**RAINFALL:** 35.4 inches/year

**BLOOM:** Early May

**WEATHER:** Warm temperatures, rain during spring.

**HARVEST:** August 25 – October 4

**GRAPES:** Average Brix 22

**93 pts** - James Suckling

**92 pts** - Wine Spectator

**92 pts** - Vinous

## SITE

The grapes are grown on the beautiful slopes of the Valpolicella Classico, one of the most prestigious wine areas of Northern Italy. This area is located Northwest of the elegant Roman town of Verona (in the Western corner of Veneto).

The Valpolicella region has mostly a mild-to-cool continental climate that is influenced by its proximity to two sizable bodies of water: Lake Garda to the West and the Adriatic Sea to the Southeast.

**ELEVATION:** 984 - 1640 ft.

**SOILS:** Clay & limestone.

**VINES:** 12 hectares | Age of vines: 10-15 years

**YIELDS:** 12 tons per hectare



## TASTING NOTES

Aromas of spice and prunes. Enjoy the silky mouthfeel and the dried-fruit flavor that carries over to the palate. The finish is savory and deliciously interesting.

## PAIRING SUGGESTIONS

A perfect pairing with roasts, wild game, grilled meats or seasoned cheeses.

## WINEMAKING & TECHNICAL DATA

**FERMENTATION:** Fermentation takes place in small casks. Temperature is raised to 50°F, then it stays around 59°C. Very long maceration, over 40 days with 2 weekly pump-overs. After two decantings and the wine is clean, it is poured in wood for aging (usually around May/June).

**BARRELS:** French barriques (new and 2nd or 3rd passage) and Slavonian oak barrels (5,000 or 3,000 liters).

**AGING:** Approximately 3 years. Bottle fining for one year.

**PH:** 3.5 | **TA:** 5.78 g/l

**BOTTLING DATE:** 08/01/2022