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MICHELE CASTELLANI

Amarone Della Valpolicella Classico 'Cinque Stelle'

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

 **CATEGORY:** Bold Reds**Pack Size:** 6/750ml**UPC:** 802136419110**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.

VINTAGE**BLOOM:** May**WEATHER:** Warm temperatures, rain during spring.**HARVEST:** September**GRAPES:** Average Brix 22**SITE**

The grapes are grown on the brico 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**Corvina 60%, Corvinone 10%, Rondinella 30%****Ca del Pipa
Veneto, Italy****15.5% Alc. by Vol.****Organically Produced****94 pts** - Luca Maroni**93 pts** - Wine Spectator**92 pts** - James Suckling**92 pts** - Vinous**TASTING NOTES**

Bouquet of black cherries, blackberry and plum jam, spices, tobacco, and black pepper. Velvety, full-bodied, and elegant, with soft tannins with a totally remind of fruity notes.

PAIRING SUGGESTIONS

Roasts, game, grilled meat, and aged cheeses are the ideal accompaniment. Excellent to drink in pleasant company at the end of a meal.

WINEMAKING & TECHNICAL DATA

FERMENTATION: This wine is produced only in the best years; the bunches are meticulously selected, harvested, and left to dry in the drying room. Important process for the concentration of sugars and the intrinsic aromas and flavors of the grapes. During fermentation, in contact with the pomace, the wine starts to be alive and during the aging period it gets its evolution, gaining body.

AGING: 4 years in french barrique and 5 years in bottle.**PH:** 3.5 | **TA:** 5.84 g/l