



**93 POINTS**

*James Suckling, October 2021*

**93 POINTS**

*Wine Enthusiast,*

**93 POINTS**

*Luca Maroni,*

**92 POINTS**

*Wine Spectator,*

**92 POINTS**

*Vinous,*

**VINTAGE** 2018

**VARIETAL COMPOSITION**

70% Corvina, 20% Rondinella,  
10% Molinara

**AVG. VINEYARD ELEVATION**

984-1640 feet

**AVG. AGE OF VINES** 10-15 years

**ALCOHOL** 15.5%

**UPC** 802136418113



## AMARONE DELLA VALPOLICELLA CLASSICO

'COLLE CRISTI' 2018

**WINERY BACKGROUND:** Michele Castellani is an award-winning & family owned winery that is world renowned for their high quality wines.

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.

**VINEYARD & WINEMAKING DETAILS:** 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.

Clay & limestone soil. Fermentation takes place in small casks. Temperature is raised to 50°F, then it stays around 59°F. Very long maceration, over 40 days with 2 weekly pump-overs. After two decantings and the wine is clean, it is poured into wood for aging (usually around May/June). Aged for approximately 3 years in French barriques (new and 2nd & 3rd use) and Slavonian oak barrels (3,000 or 5,000 liters).

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Smooth and full bodied with lots of dried fruit. A perfect pairing with roasts, wild game, grilled meats or seasoned cheeses.

