



# Villa Mattielli



95 points



92 points



*After a strict selection, the grapes are laid on small trays and dried in order to increase the sugar concentration.*

*The oak ageing intensifies its characteristics.*

## AMARONE DELLA VALPOLICELLA DOCG

**ALCOHOL CONTENT:** 15%

**GRAPES:** Corvina 50%, Corvinone 30%, Rondinella 15%, Oseleta 5%

**ORIGIN AREA:** Valpolicella Doc, Lavagno

**SOIL:** calcareous

**TRAINING SYSTEM:** pergola veronese

**YIELD PER HECTARE:** 60 q.li/ha




**HARVEST:** Late September. The grapes are selected and hand-picked when they reach the best ripening and laid on trays.

**VINIFICATION:** The grapes goes through a drying process for about 4/5 months, in order to get a high concentration of the sugar and its phenolic components. Following, a lengthy period of maceration.

**AGEING AND REFINING:** Aged in French oak barriques and tonneaux for 12/15 months. Further 2 years of bottle-ageing.

**TASTING NOTES:** Intense ruby-garnet in colour. Ethereal nose of small red fruits, blackberries, currants and cherries in alcohol. Scents of vanilla, tobacco and spices, imparted by the wood ageing and a delicate earthy fragrance. Complex on the palate. With a lovely mineral imprint, well-balanced and bodied, releases soft and smooth tannins. Warm long-lasting finish with reminiscences of prunes.

*The sommelier suggests:*

Recommended glass		Serving Temperature		Food pairing	
	Ballon glass		Serve at 16°-18°C		Traditionally paired with game dishes, braised meat, stew and long seasoned cheeses.