

## *Riserva "Ravazzòl" Amarone della Valpolicella Classico*



### **GRAPE VARIETIES**

70% Corvina, 20% Corvinone, 10% Rondinella and Molinara.

### **REGION OF ORIGIN**

Valpolicella classico, the historical heart of the Valpolicella.

### **SOIL**

The soil is mainly clay – limestone with a significant presence of fragmented rocks and stones. This soil type contributes freshness and elegance to our wines, qualities that are essential for producing age worthy wines.

### **VINEYARDS**

The vineyards are located on the hill known as "Ravazzol", an area with an exceptional vocation for viticulture due to the local climatic conditions and an ideal altitude ranging from 200 to 300m above sea level. The average vine age, more than 60 years, and the naturally low yields, 5-6 tonnes/hectare, also contribute to the quality of the grapes we are able to harvest from these vineyards.

### **HARVEST**

We usually begin picking during the last week of September and finish at the end of October. In vintages of exceptional quality, when the right climatic conditions come together producing grapes of optimum ripeness and with high levels of natural acidity thus guaranteeing a greater than average ageing potential, we make a Reserve Amarone from our Ravazzol vineyards. The wine is fermented in a 5000 litre wooden vat at a very low temperature, 10 -15°C, and with wild yeasts. The wine stays on its skins for about 60 days after which it is racked and aged for a further 8 years in a new 3000 litre oak vat.

This wine is made in very limited quantity and has only been made in the 2000, 2005 and 2008 vintages.

A striking wine for its elegance and finesse, qualities that only exceptional Amarone is able to express.