

SOCIETÀ AGRICOLA IL SASSO



AMARONE CLASSICO DELLA VALPOLICELLA BIO 2018 DOCG

Italy > Veneto > Valpolicella

Dry, Red, Still wine

45% Corvina, 35% Corvinone, 20% Rondinella

| | |
|-------------------------|------------|
| Alcohol: | 16.00 % |
| Sugars: | 2.2 g/l |
| Total Acidity: | 4.84 g/l |
| pH: | 3.50 |
| Total Sulphites: | 29 mg/l |
| Suggested serving temp: | 15 - 25° C |

The most intense Valpolicella

Rich, fruity and spicy with intense notes of dried cherry, apricots and plum. This is our most extreme rendition of Valpolicella, with grapes that are dried up to 4 months to concentrate the sugars. We do a partial whole cluster fermentation with 2 months of maceration. Wine is then aged for three years in special ceramic barriques, we do not use wood in our cellar, thus the brightness and elegance of our tannins. Rich second courses of meat, both roasted or grilled, aged and blue cheeses are good pairings.

Terroir

Our vineyard is completely terraced on hills around 300 meters height, mostly facing south. The soil is pretty rugged and rich in "calcarene gialla" a sedimentary limestone, with yellow appearance, rich in seashell fossils.

Vinification

We say that our wines are made in the vineyard and not in the cellar. Most of all our efforts are put into the harvest, getting the right maturation and collecting the grapes at the right moment is the key of this wine. We only harvest by hand and collect in small boxes to avoid any pre-crushing and fermentation. The best grapes of the year are collected and let to dry naturally for up to 4 months. We do not control the fermentation with sulphites or enhancers. We start with a pied de cuvee and the natural yeasts in our grapes do the rest. Partial de stemming and whole cluster fermentation is involved. When completely dry we let the must macerate for 2 months. We then soft press and age for at least 2 years in special ceramic barriques. No filtration, no blends, no chemicals, only a little sulphites added before the bottling phase. 6 months of additional ageing in bottle before marketing.



Organismo di controllo autorizzato
dal MiPAAF IT BIO 006
Operatore controllato n° E1967
AGRICOLTURA ITALIA

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