



# FIERAMONTE AMARONE CLASSICO RISERVA DOCG 2016



Amarone della Valpolicella Classico Riserva D.O.C.G.



Corvina Veronese 45%, Corvinone 45%, Rondinella 5%, Oseleta 5%



**Region** Veneto

**Area** Valpolicella Classica, Fumane, Verona

**Altitude** average 415 metres above sea level (1411 feet)

**Exposure** Southeast

**Soil characteristic** Loose and pebbly, rich in stony matter. Significant magnesium and iron content and a low level of clay

**Training system** Double Guyot

**Average age of the vines** 18 years

**Density of the vineyards** 4545 vines/Ha (1840 vines/acre)



**Harvest** Manual selection of selected bunches undertaken in the middle ten days of September

**Appassimento (drying process)** Natural partial drying of the grapes in the drying facility with a drop in weight of 40-50%.



**Vinification** De-stemming and soft pressing of grapes carried out in January

**Fermentation** In stainless steel tanks at a controlled temperature



**Ageing** 48 months in French oak barriques; 6 months blended together and approx. 1 years of ageing in the bottle.



**Alcohol content** 16.77% Vol

**Total acidity** 6.30 g/l

**Residual sugars** 3.6 g/l

**Dry extract** 41.3 g/l

**pH** 3.50



Vintage 2016 was characterized by generally positive climatic conditions, despite above-average rainfall in spring. Heavy rain in May meant that prompt and thorough preventative measures had to be undertaken to protect the vines, which successfully safeguarded their health. The second half of June gave way to fine weather that continued throughout the summer months, with temperatures not exceeding 35°C (95°F). The marked differences in day-night temperatures recorded in particular during veraison, combined with the considerable water reserves accumulated during spring, resulted in an increase in sugar concentration, helped to maintain acidity and facilitated the development of the specific flavour characteristics of each varietal. Finally, a 'slow' harvest in ideal weather conditions allowed the grapes to achieve perfect ripening at a gradual pace. Vintage 2016 promises to be one of the best years ever, outstanding for its great balance and elegance.



Exposure to the south-east guarantees perfect ripening of the bunches and captures great aromatic expression. The lengthy ageing process in the cellar confers depth and layers to the aromas, with the dark fruit initially forward and then yielding more and more space to spicy notes, coffee and medicinal herbs. The impact on the palate is decisive and powerful, with the mouthfeel gaining grip and finesse thanks to the supple acidic impetus.



dark fruit



spices



coffee



medicinal herbs



Serve at 18°C (64°F) and open the bottle an hour before drinking.



Ageing potential more than 20 years.



750 ml • 1,5 L

BEST AWARDS



Decanter

2016 100 pt  
2015 100 pt  
2012 98 pt  
WINE OF THE YEAR  
2011 98 pt

drinks business

2016 99pt  
2015 98pt

WINEENTHUSIAST

2016 96pt

Robert Parker  
WINE ADVOCATE  
2011 96pt