

## FIERAMONTE AMARONE DELLA VALPOLICELLA CLASSICO RISERVA DOCG 2016

**Vineyards:** The Amarone della Valpolicella Classico Riserva Fieramonte is harvested from the homonymous vineyard at 415 m a.s.l.

**Aspect:** S-E

**Soil:** Clay and pebbles, rich in structure, with a good magnesium and iron content

**Training system:** Guyot

**Average age of the vines:** 18 years

Corvina Veronese 45%

Corvinone 45%

Rondinella 5%

Oseleta 5%

**Harvest:** Manual harvest, sorting the grapes in the vineyard, is carried out in the second decade of September.

**Drying process:** in "fruttaio". The grapes lose 40 to 45% of the original weight

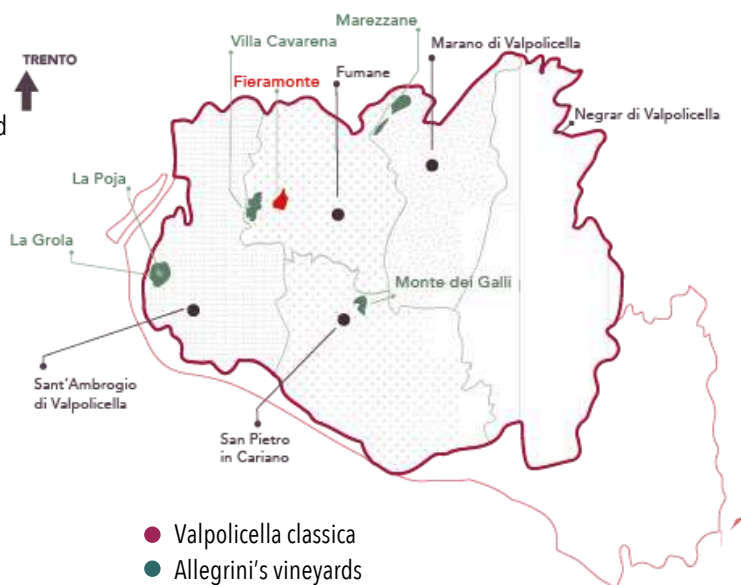
**Vinification:** destemming and pressing are carefully carried out in January. The grapes are fermented in stainless steel.

**Ageing:** Maturation takes place in new French oak barriques for a minimum of 48 months. After the blending, the wine rests for 6 months before bottling. It ages for further minimum 12 months in bottle before being released.

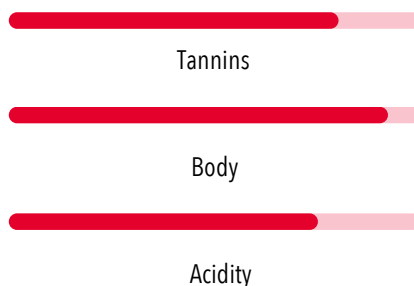
**Alcohol content:** 16,5%

**Serving temperature:** 18°C

**Ageing potential:** more than 20 years



- Valpolicella classica
- Allegrini's vineyards



### Pairings

Amarone Fieramonte, due to its aromatic intensity and power, requires pairings that can match its richness and depth, such as braised dishes, roasted lamb, or game like wild boar. Very aged cheeses benefit from the wine's intensity and complexity, creating a harmonious pairing. Be pleasantly surprised by pairing it with 90% dark chocolate, which balances the wine's cherry and cocoa nuances.



Decanter

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

the drinks business

2016 99pt  
2015 98pt

WINEENTHUSIAST

2016 96pt

Robert Parker  
WINE ADVOCATE

2011 96pt