

Allegrini

FIERAMONTE AMARONE DELLA VALPOLICELLA CLASSICO RISERVA DOCG 2016



Region Valpolicella, Veneto, Italy

Vineyards The grapes are harvested from the homonymous vineyard at 415 m a.s.l.

Aspect South-East

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 16,77% Vol

Total acidity 6,30 g/l

Residual sugar 3,6 g/l

Dry extract 41.3 g/l

PH 3.50



The **Amarone della Valpolicella Classico Riserva DOCG Fieramonte** is a hymn to the Valpolicella tradition of "Appassimento", where the finest wines are masterpieces of balance between the body and freshness. In this wine all the components are perfectly integrated, dancing between the nose and the mouth, shimmering with notes of ripe and dried fruits, dried flowers and then coffee, cigar box, dark chocolate, culminating in a tense, infinite finish that lingers in the palate and in the memory.



The **2016 harvest** was characterized by a rainy spring that required care in the vineyards, and a summertime with mild temperatures and a diurnal range during verison that helped with acidity retention and the development of a very interesting aromatic profile. The harvest was long, with ideal weather conditions that permitted harvesting the grapes at their perfect ripening. 2016 was one of the greatest vintages ever in the area, with a lot of balance and elegance.



Amarone della Valpolicella Classico Riserva DOCG 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.



 375 ml • 750 ml • 1,5 L • 3 L • 5 L



Decanter

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

drinks
business

2016 **99**pt
2015 **98**pt

WINEENTHUSIAST

2016 **96**pt

Robert Parker
WINE ADVOCATE

2011 **96**pt