

Allegri

Fieramonte Amarone della Valpolicella Classico Riserva

DOCG 2018



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



Obtained from a skillful blend with Corvina and Corvinone in clear predominance, complemented by Rondinella and Oseleta



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 24 months in bottle before being released.



Alcohol content: 16.5% vol

Total acidity: 7.30 g/l

Residual sugar: 3.9 g/l

Dry extract: 40.8 g/l

PH: 3.50



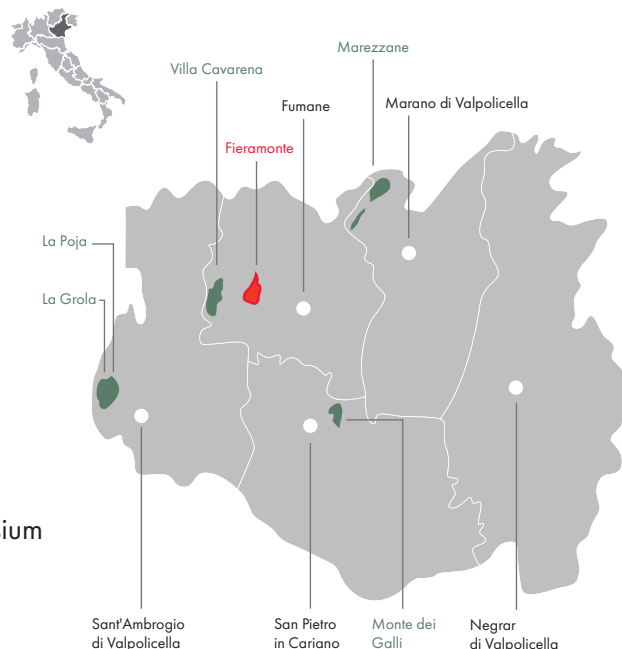
Fieramonte is a hymn to the Valpolicella tradition of "Appassimento", where the finest wines are masterpieces of balance between the body and freshness. In this wine all the components are perfectly integrated, dancing between the nose and the mouth, shimmering with notes of violet, cherry and dried fruits, followed by coffee, licorice, and dark chocolate, culminating in an intense and vibrant finish that lingers on the palate and in the memory.



The **2018 harvest** was long, with slow ripening, and can be considered of high quality. Spring was rainy, and at the beginning of July, green pruning was carried out to balance the vineyard. Although there were heavy rains shortly before the harvest, the weather improved in September, with a significant temperature range (15°C between day and night) that favored ripening, developing many aromatic precursors and producing high-quality grapes.



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.



ml

750 ml
1,5 L



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