



Amarone della valpolicella

Denominazione di Origine Controllata e Garantita

Grape Varieties: Corvina, Corvinone, Rodinella, Oseleta

Vineyards: The vineyards are located 300 to 350 meters above sea level and they are north-east facing. The vine is trained in a single guyot. Mainly marly soil with layers of red soil.

Harvest: The grapes that, thanks to the particular exposition and natural ventilation, can reach a perfect healthy maturation, are harvested in small wooden trays and left to dry.

Vinification: The drying hut is 300m above sea level where the optimum climatic conditions allow for a natural drying. In order to reach the best expression and complexity, the drying process continues until optimal parameters are reached. Then the traditional fermentation is made with a mixed method of remontage and delestage. The fermentation, due to the low temperature and high sugar content, continues for a long time. After several days' maceration on the skins, the wine is then drawn off and put into small barrels. The wine is then blended in a large barrel, in which it is kept until bottling.

Tasting notes: The low Ph is exceptional for such a big wine and gives to the Amarone Torre d'Orti a deep vibrant color and great drinkability. Even with the high alcohol level, the structure and tannins make this wine sophisticated, balanced and capable of great aging. The complex and deep bouquet with an intense spiciness, especially pepper and cherry notes, makes the grape and the technique used and the provenience of this wine easily recognizable on the nose.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013

Az. Agr. Cavalchina Società Semplice

Via Sommacampagna, 7 - 37066 Custoza (Sommacampagna) - Italy

Tel. +39 045 516002 - info@cavalchina.com

www.tenutedifamiglia.com