



TENUTE FIOREBELLI

AMARONE  
DENOMINAZIONE DI ORIGINE  
CONTROLLATA E GARANTITA



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## AMARONE DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

### GRAPES:

100% Corvina

### VINEYARD AREA:

The 3-hectare 'Coste Bianche' vineyard is located about 250 meters above the town of Negrar, in the province of Verona, Northern Italy. The name comes from the light colored soil, rich in clay and limestone.

The vines are an average of 20-years-old and they are trained using the typical Pergola Veronese method.

Plant density is 2.800 vines per hectare with an average yield of no more than 1,8 kg of grapes per plant.

### HARVEST:

The grapes are carefully picked by hand in late September and placed in small wooden crates of 5 kg each.

The crates are then placed in the "fruttaio," a well aerated loft, and are left there to dry at a controlled temperature and humidity until early January. During this "appassimento" the grapes will lose – depending on the vintage – up to 50% of their original weight in water. This "drying process" will concentrate their color, substance and aromas.

### VINIFICATION:

After de-stemming, the grapes are crushed and placed in stainless steel tanks, where selected yeasts are added. A very slow fermentation is initiated which will last approximately 30 days at a controlled temperature of 24°C. Frequent remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic fermentation is induced.

### AGING:

20 months in first and second passage American and French barriques.

### ALCOHOL: 15%

### WINEMAKER'S NOTES:

The wine has a lovely and intense dark garnet color. It exudes aromas and flavors of black cherries, chocolate, coffee, and raisins, along with a note of almonds. Despite a formidable structure, the palate is velvety, spicy and elegant, with an extremely long and lingering finish.