TUTELA AMARONE

Vine varieties: **Corvina 60%, Corvinone 10%, Rondinella 25%, other varieties of the territory 5%**

THE TERRITORY:

Geographical location: **MEZZANE**
Height: **30 meters asl**
Exposure: **southeast**
Soil type: **Clayu soil and Biancone stone covered with a layer of soil rich in humus**
Vineyard training system: **guyot**
Vine planting year: **2003/2004**
Vine density: **5,400 vines per hectare**
Vineyard management: **sustainable agriculture and great attention to natural cycles**

VINIFICATION AND AGEING

Harvest: **mid-October with manual harvesting of the grapes with selection of the best bunches**
Drying: **natural drying in fruit cellar for 3/4 months with a sharp drop in weight of around 30%**
Vinification: **soft crushing of destemmed grapes in the months of January and February**
Fermentation: **at a controlled temperature of 18/21°**
Fermentation time: **about 30 days**
Ageing:

- **80% in wood for 36 months of which:**
  2/3 in American and French barriques, half of which are used for the second and third time
  1/3 in large barrels
- **20% in steel**

ANALYTICAL DATA

- **Alcohol content 15,5°**
- **Residual Sugar 6,5 g/l**
- **Dry extract40 g/l**

TASTING NOTES

Amarone TUTELA has maintained unchanged its typicality, so that “the essence of the territory” of Valpolicella powerfully emerges without excessive residual sugar. It is a product with personality and a great structure but which is also able to convey elegance and depth upon tasting, in addition to a great complexity.

In the palate it is rich and deep, elegant and potent at the same time, still young but already very balanced, with the typical notes of cherry and black currant that blend well with the complexity of the wine.