

AMARONE DELLA VALPOLICELLA DOCG

Brolo Dei Giusti



2011 VINTAGE

GRAPE VARIETIES

80% Corvina Veronese / 10% Corvinone / 10% Rondinella

VITICULTURAL CHARACTERISTICS

Training systems	<i>Pergola and Guyot</i>
Average yield	<i>8,000 kg/ha</i>
Location and type of soil	<i>Valley floor; clayey</i>
Altitude of the land	<i>100 m above sea level</i>

Vineyard operations: No chemical herbicides, substituted by mechanical operations at the foot of the vines. Integrated pest control using sexual confusion. Defoliation at the end of June and winter pruning in mid-February.

TECHNICAL AND ANALYTICAL CHARACTERISTICS

Harvest period	<i>2nd week in October</i>
Grape weight loss	<i>37%</i>
Period of pressing	<i>4th week in December</i>
Fermentation	<i>13 days at 26 °C</i>
Maturation in wood	<i>36 months</i>
<i>Maturation in tank</i>	<i>12-24 months</i>
Alcohol level	<i>15,90%</i>
Sugars	<i>3,8 g/L</i>
Total acidity	<i>5,95 g/L</i>
Volatile acidity	<i>0,75 g/L</i>
pH	<i>3,60</i>
Malic acid	<i>0,0 g/L</i>
Lactic acid	<i>0,95 g/L</i>
Dry extract	<i>36 g/L</i>
Density	<i>0,99390 g/cm³</i>

TASTING NOTES

The wine displays a deep, bright red colour, which allows us to foresee its great potential for ageing. Refined hints of cocoa and sweet spices fill the nose, giving way to suggestions of macerated cherries and berry fruits. Broad, powerful and warming, the wine is explosive yet surprisingly delicate on the palate, with evident but smooth tannins which enhance its body, persistence and roundness.