

Amarone della Valpolicella DOCG Cavolo Brigaldara

The Producer:

Well-made Amarone is one of Italy's glories; it is a rich, deep flavoured wine with a dry, bitter finish on the palate. It is made by selecting the ripest bunches of the grapes, then drying them for several months on wooden slats or trays and finally pressing and fermenting them. The effect of drying is to reduce the water content so that the wine produced has more concentration of flavour. Historically this passito wine was made as a sweet wine or Recioto then in the 1930s a producer inadvertently fermented the wine dry, so Amarone was born. It is a fairly recent wine in the sense that it was first recorded as being sold in 1938 although it was only in the 1950's that Amarone started to become popular. Brigaldara is a founder member of the Families of Amarone – a group of 12 producing families dedicated to maintain high quality Amarone.



The Wine:

Grape(s): 50% Corvinone, 20% Corvina, 20% Rondinella, 10% Others
 Area: 5ha. vineyard in the village of Cavolo di Grezzana planted in 1994.
 Vine Density: 4-5,000 vines per ha.
 Training system: Guyot
 Harvest: Hand harvested in the second week of October
 Vinification: The grapes were dried for about 4 months in small wooden trays. During fermentation the must was pumped over the skins daily.
 Ageing: Aged for 24 months in French barriques and 24 months in large 25hl Slavonian oak barrels.

Tasting Notes:

- An enormous, muscular wine with tones of damsons and herbs that is best drunk with game or strongly flavoured cheese.
- Brigaldara is one of the best producers of Amarone, a wine that is now beginning to be regarded as one of Italy's jewels. Made from dried grapes in the Valpolicella region north of Verona and with a full, dry flavour. An enormous, muscular wine with tones of damsons and herbs that is best drunk with game or strongly flavoured cheese.

Code: 1353
 ABV 16%
 Pack: 6x75cl
 Vegan: No
 Vegetarian: Yes
 Closure: Cork

