

Amarone Valpolicella Valpantena Riserva DOCG

The Riserva

Every nuance of our Amarone represents the know-how and stylistic code pursued by Costa Arente, aimed at expressing the natural elegance that the Valpolicella terroir transmits to the wine. 2016, the first year of production of the Reserve, was a rainy year. The cool September nights preserved the acidity of the harvested grapes, ensuring a good prospect of aging, a high sugar accumulation and a nice point of color.



GRAPES	Corvina, Corvinone, Rondinella, other grapes as the production regulations
AREA	Valpantena (La Costa di Romagnano - Grezzana)
AGEING	3 years in tonneaux, 1 year in Slavonian oak barrels and 1 year in bottle
VINTAGE	2017
ANALYSIS DATA	Alcohol 17%
AGEING POTENTIAL	10-15 years
	Contains Sulfités

PRODUCTION AREA

The grapes are grown on hillslopes and terraces, which extend up to 600 m above sea level, mainly in the 100-250 m range. The substrate is made up of calcareous marl, is clayey-clay with a sub-alkaline reaction, rich in mineral nutrients.

TASTING

Deep ruby red in colour with garnet reflections. On the nose, cherry, sour cherry, plum, and notes of spices, pepper, and tobacco emerge. Amarone with enveloping tannins and unique persistence. The freshness of Valpantena enhances the balance with the alcohol, creating a rich and harmonious flavour.

WINEMAKING

The grapes are harvested by hand after a careful selection to pick the most suitable bunches for drying. Once placed in the trays, they are put to rest in the loft for at least 3 months, a period in which they lose on average 40% of their weight.

PAIRINGS

This Amarone Riserva is perfectly suited for pairing with game, grilled and braised meat, as well as aged cheeses. Also perfect on its own, as a meditation wine.