

AMANDORLATO

2012



CLASSIFICATION

Sweet red Veneto wine.

GEOGRAPHICAL POSITION

In the foothills near San Pietro in Cariano.

CATEGORY

Sweet, dry, red wine.

GRAPE VARIETIES

Corvina e Corvinone 70%, Rondinella 15%, Molinara and Pelara 15%.

VINIFICATION AND AGEING

Harvested: The bunches are collected by hand in September and selected with care.

Drying: The overripe of the bunches takes place with temperature and humidity controlled in well-aired rooms for 16 weeks.

Fermentation: The grapes are de-stemmed in February, and loaded whole to respect the skin integrity. Fermentation takes place in dedicated stainless steel tanks with continuous and prolonged punching down, oxygenating the must through 'delastage' for 70 days.

Ageing: 12 months in special 50 litre casks. 48 months in large barrels using the 'batonnage' technique.

Refinement: Production is limited to 2000 bottles of 0,5 litres to be aged in the bottle at least 12 months.