



Azienda Vitivinicola
VAONA

Amarone Classico D.O.C. della Valpolicella "Pegrandi"



ORIGIN: vineyard by the same name, owned by the VAONA family, located in the municipal district of Marano di Valpolicella.

SOIL: Alluvial soil of a calcareous nature. The optimal sun exposure guarantees a qualitative production.

GRAPE VARIETY: Corvina Gentile 30%, Corvinone 30%, Rondinella 30%, Molinara 5%, Raboso Veronese 5%. Age of the vineyard 30/40 years

HARVEST: upon maturation the grapes are carefully selected and placed on bamboo racks, where they undergo a TRADITIONAL withering process of over four months.

VINIFICATION TECHNIQUE: a slight pressing of the grapes precedes a partial removal of the stalks. After that a maceration of 15-18 days follows, at a low temperature (1-2° C), which favors a higher concentration of primary fragrances.

With the progressive increase of temperature a spontaneous alcoholic fermentation starts, which continues at controlled temperature (13-15° C) in conditions of partial anaerobia for another 30 to 35 days.

REFINEMENT: the PEGRANDI wine is refined in durmast wood barrels of medium capacity (12.5 hectoliters) for approximately 24 months.

COLOUR: inscrutable burgundy red.

BOUQUET: intense, of red fruit preserved in alcohol (cherry, plum), well combined with noble and persistent spicy scents.

TASTING NOTES: an important wine, it expresses a definite and elegant tannic structure and is well balanced and persistent

ANALYTICAL DATA:

Alcohol:	15,8% Vol.
Residual sugar	9 gr/lit
Total acidity	5,9 gr/lit