

IL SESTANTE
TENUTE VERONESI

FILO DORA
PROSECCO



TOMMASI®
Viticoltori dal 1902

POGGIOALTUFO
MAREMMA TOSCANA

Dogamella
BIO MAREMMA TOSCANA



AMARONE della Valpolicella Classico DOC

Vintage: **1997** Classification: ★★★★★

BUDDING: 10 days earlier

FRUIT SETTING: Regular

HARVEST: 18 September

BLOOMING: Regular

VERAISON: Earlier

ORIGIN: Conca d'Oro and Monte Masua hillside vineyards

GRAPES: Corvina Veronese 50%, Corvinone 15%, Rondinella 30%, Molinara 5%

AGEING: 3 years in Slavonian oak barrels

BOTTLES: 65.000

ALCOHOL: 15,00%

TOTAL ACIDITY: 5,6 g/l

RESIDUAL SUGAR: 5,1 g/l

DRY EXTRACT: 34 g/l

CLIMATE and VINIFICATION

Mother Nature rewarded us with A legendary vintage. Amarone 1997 will stand out in the history of this wine for its complexity and organoleptic characteristics.

Spring started early with warm temperatures and lots of rain. Summer was very dry and hot, thus speeding up the phenolic maturation of the grapes, increasing their sugar content.

The perfect weather conditions during the harvest helped to make an Amarone of outstanding quality and limited availability.

The selection of the grapes to be dried started on September the 18th and finished on October the 7th.

After 5 months of drying in our *fruttaio*, where we control the humidity, we started to press on February the 7th and then the wine fermented in stainless steel tanks for 30 days followed by ageing in 35hl Slavonina oak barrels for 36 months.

TASTING NOTES.

Intense and bright red ruby colour. Intensely fruity and complex with a good structure, with hints of red fruits full-bodied, rich and complex in the mouth with exceptional structure and a lengthy finish.