



BOLLA
Le Origini
Amarone della Valpolicella Classico Riserva 2009
DOC

Area of Production:

In the original production zone of Valpolicella Classico in the Veneto, Italy.

Soil:

Limestone, marl, some tuffaceous soil.

Grape Varieties:

75% Corvina and Corvinone, 25% Rondinella.

Production Technique:

Grapes are hand-harvested and dried on racks for four months. The raisined grapes are then pressed, followed by a cool (5° C) pre-fermentation maceration of seven days. The grapes then undergo a slow fermentation for 25 days and are once again macerated for five days at 24° C. The juice is aged for 12 months in 100% French oak barrels and then 36 months in 100% Slovenian oak casks. The wine rests nine months in bottle before being released.

Characteristics:

Color: Deep garnet with a violet hue.

Bouquet: Aromas of wild cherries, black fruit, vanilla, and licorice with hints of cedar.

Taste: Full-bodied and velvety, with ripe tannins and notes of plums, cocoa, and spices.

Alcohol Content: 16.7%.

Total Acidity: 6.3 g/l.