



FIERAMONTE AMARONE CLASSICO RISERVA DOCG 2016



Amarone della Valpolicella Classico Riserva D.O.C.G.



Corvina Veronese 45%, Corvinone 45%, Rondinella 5%, Oseleta 5%



Region Veneto

Area Valpolicella Classica, Fumane, Verona

Altitude average 415 metres above sea level (1411 feet)

Exposure Southeast

Soil characteristic Loose and pebbly, rich in stony matter. Significant magnesium and iron content and a low level of clay

Training system Double Guyot

Average age of the vines 18 years

Density of the vineyards 4545 vines/Ha (1840 vines/acre)



Harvest Manual selection of selected bunches undertaken in the middle ten days of September

Appassimento (drying process) Natural partial drying of the grapes in the drying facility with a drop in weight of 40-50%.



Vinification De-stemming and soft pressing of grapes carried out in January

Fermentation In stainless steel tanks at a controlled temperature



Ageing 48 months in French oak barriques; 6 months blended together and approx. 1 years of ageing in the bottle.



Alcohol content 16.77% Vol

Total acidity 6.30 g/l

Residual sugars 3.6 g/l

Dry extract 41.3 g/l

pH 3.50



Vintage 2016 was characterized by generally positive climatic conditions, despite above-average rainfall in spring. Heavy rain in May meant that prompt and thorough preventative measures had to be undertaken to protect the vines, which successfully safeguarded their health. The second half of June gave way to fine weather that continued throughout the summer months, with temperatures not exceeding 35°C (95°F). The marked differences in day-night temperatures recorded in particular during veraison, combined with the considerable water reserves accumulated during spring, resulted in an increase in sugar concentration, helped to maintain acidity and facilitated the development of the specific flavour characteristics of each varietal. Finally, a 'slow' harvest in ideal weather conditions allowed the grapes to achieve perfect ripening at a gradual pace. Vintage 2016 promises to be one of the best years ever, outstanding for its great balance and elegance.



Exposure to the south-east guarantees perfect ripening of the bunches and captures great aromatic expression. The lengthy ageing process in the cellar confers depth and layers to the aromas, with the dark fruit initially forward and then yielding more and more space to spicy notes, coffee and medicinal herbs. The impact on the palate is decisive and powerful, with the mouthfeel gaining grip and finesse thanks to the supple acidic impetus.



dark fruit



spices



coffee



medicinal herbs



Serve at 18°C (64°F) and open the bottle an hour before drinking.



Ageing potential more than 20 years.



750 ml • 1,5 L

BEST AWARDS



Decanter

2016 100 pt
2015 100 pt
2012 98 pt
WINE OF THE YEAR
2011 98 pt

drinks business

2016 99pt
2015 98pt

WINEENTHUSIAST

2016 96pt

Robert Parker
WINE ADVOCATE
2011 96pt