



### WINE DESCRIPTION

The Scamperle family has cultivated vineyards for generations. Le Salette currently consists of 49 acres in the best areas of the Valpolicella Classico. This Amarone has an aging potential of over 15 years.

### TASTING NOTES

Deep ruby red colour. Intense and highly developed with notes of dry herbs, prunes and cherries. Full-bodied with a velvety, warm mouthfeel; long finish.

### FOOD PAIRING

Ideal with grilled or roasted red meats, game, tasty and piquant cheeses, like parmesan. Excellent with pasta with ragu sauce and beef tartare.

### VINEYARD & PRODUCTION INFO

Vineyard location:	Fumane, San Floriano, S. Ambrogio
Vineyard size:	20 Ha
Soil composition:	Cretaceous and Eocene with good presence of clay, rich in skeleton
Training method:	Veronese pergola
Exposure:	North-East
Elevation:	720-985 ft
Vines/Acre:	1,618-2,025/Ac
Vines planted:	1988-2003
Harvest time:	End of September/Manual harvest, grapes dried in aired rooms for 4 months
First vintage:	2005
Production:	10,000 bottles

### WINEMAKING & AGING

Varietal composition:	70% Corvina and Corvinone, 30% Rondinella, Croatina, Oseleta, and Dindarella
Fermentation container:	Slavonian oak casks
Length of fermentation:	50 days
Length of maceration:	25/30 days
Aging container:	Slavonian oak casks
Length of aging:	30 months
Length of bottle aging:	6 months

### ANALYTICAL DATA

Alcohol:	15 %
Residual sugar:	1.7 g/L
Acidity:	5.7 g/L
Dry extract:	30.7 g/L

### PRODUCER PROFILE

Owner: Scamperle Family  
 Winemaker: Franco Scamperle  
 Total acreage of vine: 49 (20 Ha)  
 Winery Production: 130,000 bottles  
 Region: Veneto

