

PERGOLE VECE AMARONE della VALPOLICELLA Classico DOCG



WINE DESCRIPTION

This wine is only made in the best vintages. The vineyards are located in the 3 best “crus” in Valpolicella Classico DOCG area, that is La Masua, Le Salette and Conca d’Oro, with 20 years old vines and older. Pergole Vece refers to the pergola trellising used in the vineyards and “Vece”, meaning old in the local dialect. This Amarone has an aging potential of over 30 years.

TASTING NOTES

Ruby red with violet reflections. Intense and complex nose with aromas of ripe fruit, prune, forest floor, licorice, black pepper and coffee. Concentrated with great structure, elegant and harmonious which finishes with long herbaceous notes.

FOOD PAIRING

Ideal with roasted and grilled meat, game or mature cheeses; excellent meditation wine.

VINEYARD & PRODUCTION INFO

Vineyard location:	La Masua, Le Salette and Conca d’Oro
Vineyard size:	3 Ha
Soil composition:	Basalt, clay and toar, rich in minerals
Training method:	Veronese pergola and Guyot
Exposure:	North-East
Elevation:	720-985 ft
Vines/Acre:	1,618-2,025/Ac
Vines planted:	1963- 2003
Harvest time:	End of September/Manual harvest, expert selection of grapes, dried in aired rooms for 5 months
First vintage:	1990
Production:	6,500 bottles

WINEMAKING & AGING

Varietal composition:	80% Corvina and Corvinone, 20% Rondinella and Oseleta
Fermentation container:	French oak barriques
Length of fermentation:	60 days
Length of maceration:	40 days
Aging container:	French oak barriques
Length of aging:	30 months
Length of bottle aging:	8 months

ANALYTICAL DATA

Alcohol:	16.5 %
Residual sugar:	3.2 g/L
Acidity:	5.9 g/L
Dry extract:	38 g/L

PRODUCER PROFILE

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

