

LA MAREGA AMARONE della VALPOLICELLA Classico DOCG



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. La Marega vineyard is located in Fumane, in the heart of Valpolicella Classico DOCG area. This Amarone has an aging potential of over 25 years.

TASTING NOTES

Dark ruby red color with garnet highlights. Intense perfumes of black cherries, toasted almonds and cocoa bean. Elegant and structured with a long finish.

FOOD PAIRING

Perfect with game, red meats, roasts and aged cheeses. Excellent with risotto with Amarone sauce or red chicory.

VINEYARD & PRODUCTION INFO

Vineyard location:	Fumane
Vineyard size:	3,5 Ha
Soil composition:	Cretaceous and Eocene with good presence of clay, rich in skeleton
Training method:	Veronese pergola and Guyot
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:	1960
Production:	20,000 bottles

WINEMAKING & AGING

Varietal composition:	70% Corvina and Corvinone, 30% Rondinella, Oseleta, and Dindarella
Fermentation container:	Slavonian oak casks
Length of fermentation:	50 days
Length of maceration:	25/30 days
Aging container:	Slavonian oak casks (70%) and French oak barriques (30%)
Length of aging:	36 months
Length of bottle aging:	8 months

ANALYTICAL DATA

Alcohol:	15.5 %
Residual sugar:	1.75 g/L
Acidity:	5.6 g/L
Dry extract:	31.5 g/L

PRODUCER PROFILE

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

