ACINUM

AMARONE DELLA VALPOLICELLA DOCG

Acinum is a collection of exquisite wines selected by Fabrizio Pedrolli in order to enrich the Vias portfolio with the best Italian territories and wineries.

This selection starts from the historical wine areas of Veneto, Negrar in Valpolicella and Monteforte d'Alpone in Soave. These wines are the result of a successful collaboration with the family of Edoardo Montresor, who cultivate the grapes, and the enological expertise of Enrico Paternoster.

TASTING NOTE



Deep ruby red colour with pomegranate reflections, ethereal nose which reminds of peach blossoms, violet, raspberry and mint.

On the palate it is intense, refined; it displays full body and smoothness, with clear notes of dried grapes.







FOOD PAIRINGS

Ideal with spicy dishes, game and seasoned cheeses. Excellent with Parmigiano cheese.

Great wine, to serve at room temperature (20° C) uncorking the bottle possibly two hours before serving.



VINEYARD & PRODUCTION INFO

Vineyard location: Valpolicella area

Vineyard size: 6 Ha

Soil composition: marl and limestone Training method: Veronese Pergola

Elevation: 300 m asl Vines/hectare: 4.000/Ha

Exposure: South Vine age: 15-25 y

Harvest time: end of September

Grapes dried in aired rooms until January

First vintage: 2012

Production: 6.000 bottles



WINEMAKING & AGING

Varietal composition: 60% Corvina, 20% Rondinella,

20% Corvinone

Fermentation container: stainless steel tanks Lenght of fermentation: 50 days at 23-27°C Lenght of maceration: 50 days at 23-27°C Type of aging container: oak barrels of 20 HI

Length of aging: 2 years

Length of bottle aging: 6 months



TECHNICAL DATA

Alcohol: 15%

Residual sugar: 6 g/L Acidity: 5,6 g/L Dry extract: 34,5 g/L



PRODUCER PROFILE

Estate owned by: Fabrizio Pedrolli Winemaker: Enrico Paternoster Total acreage of wine: 88 (36 Ha) Winery production: 38.000 bottles

Region: Veneto

