BRIGALDARA
AZIENDA AGRICOLA

AMARONE DELLA VALPOLICELLA D.O.C.
Riserva

Amarone Riserva is a wine that interprets the Valpolicella region respecting timings and techniques. The grapes are selected from the best vineyards of the winery to synthesize and express the maximum potential of our land. The drying of the grapes is characterized by the seasonal post-harvest trend. A very elegant wine that expresses a neat balance between fruit and pulp, characterized by deep and complex tertiary notes.



Grape variety Corvina 45%, Corvinone 45%, Rondinella 10%

Vineyard Grapes are selected from Brigaldara's best vineyards

Training system Guyot and Pergona Veronese

Planted area 50 ha

Year of planting 1980 / 2010

Harvest The grapes are hand-harvested during October.

Winemaking During fermentation, the wine is always in contact with the grape skins. It is pumped over twice a day with a delestage half way through fermentation, favouring colour extraction.

Aging 3 years in small wooden barrels and 5 years in large wooden barrels.

Ph 3.41

Dry extract 35.4

Sugar residue 0.7

Alcohol content 16%

Tasting notes
Deep ruby. Intense aromas of dark cherry and plum are complicated by cocoa and coffee. Enters rich and fruity, then more floral, finishing long with a refined but very dense, tactile mouthfeel. It is a wine of great structure. Complex, elegant and velvety.

Azienda Agricola Brigaldara
Via Brigaldara, 20 - 37029 - San Pietro in Cariano (VR) - Italy
T. +39 045 7701 055
info@brigaldara.it
www.brigaldara.it