

ROSSON

DOCG - AMARONE DELLA VALPOLICELLA



Grape varieties and production

Corvina 40% - Corvinone 20% -
Rondinella 30% - Croatina 10%
1200 bottles



Area and soil

Vineyards in Cavreghe area in Torbe (Negrar) with clay soil, Casale area in Marcellise with calcareous soil and Monte dei Santi area (VR) with red flake sedimentary soil. Located between 230 and 450 meters asl, southwest exposures.



Vine training and harvesting

Veronese pergola, plantations of 1950, 1970 and 1995. Thinning out in August and harvest in the second half of September, manual execution and careful selection of the grapes. Yield 3000 kg/ha



Vinification and aging

Drying on racks for 100/120 days, fermentation with pied de cuve in stainless steel tanks, no temperature control. Aging 60 months in 500lt oak tonneaux and 24/30 months in bottle. Sulfur dioxide less than 30 mg/lt



Alcohol content and pairings

15,50% vol.
Best with rich first courses such as lasagna or baked pasta, and main courses such as braised meats, stews, game dishes, and long-aged cheeses.

