



AMERICAN RED WINE

Vintage: 2021

Varietals:

- Amarone 75%
- Lambrusco 25%

Location: Italy

PROFILE

Amarone, full name Amarone della Valpolicella (only when produced in this region), is the most well-regarded wine of the Valpolicella region. Amarone wines are made from the blending of six different grape varieties, three of which are the main players: Corvina, Rondinella, and Molinara.

Amarone is known for the unique way in which it is produced, utilizing a winemaking technique called appassimento. This is a process in which grapes are left to dry after harvest, turning to raisins, before undergoing an extended fermentation. This creates a one-of-a-kind wine profile that is truly concentrated in flavor and tannins. Zorvino Vineyards imports Amarone juice from Italy every Fall with the different grape varieties already blended at a ratio predetermined by the growers

DETAILS

Bottling Date: 02/14/2023

Case Production: 105

ABV: 13.8

Residual Sugar: 1.5 %

Final TA: 6.4 g/L

pH: 3.40

Free SO₂: 40 ppm

Amarone

Available in 750 mL bottles

WINEMAKING

FERMENTATION

13 days

Amarone is one of the few reds that we import as juice instead of whole grapes due to the distance it has to travel. Upon arrival, juice was racked into a stainless steel tank and brought up to temperature in order to begin fermentation. Yeast for this fermentation was selected for its ability to generate ripe fruit characteristics. Fermentation was completed in two weeks time, after which the wine was racked off the lees and cold stabilized to further encourage the settling of sediment and to remove tartrates prior to final filtration

AGING

14 months

This wine was aged on American oak chips with a medium char toast for over a year. The wine begins the oak aging process after secondary filtration. Oak chips are removed prior to final filtration that occurs at the time of bottling

TASTING NOTES

Aroma

An earthy profile is framed by aromas of dried fruit, juniper berries, and warm citrus undertones

Taste

Predominant notes of dried fruit, particularly raisins, accompanied by a mild yet lingering smokiness

Serving & Pairing Suggestions

Best served slightly below room temp, approximately 60°F. This wine is the perfect pairing a dish that offers warm spices such as Moroccan chicken

TASTING CHART

