



AMARONE CLASSICO DELLA VALPOLICELLA RISERVA "LA MATTONARA"

CATEGORY | DRY RED WINE

In a word: the art of making wine

The phrase "The fullest expression of typicity" conveys the concept of fidelity to tradition. The label bears the image of a grape leaf whose veins are replaced by the lines of a fingerprint, to underscore the importance of the hand of man and of the interaction of man and nature in the fashioning of this wine.

The name Mattonara is a tribute to the sandstone quarry in which the winery lies, which was used at one time for the bricks used in building churches and villas.

Amarone Classico della Valpolicella DOP Riserva "La Mattonara"

Denominazione di Origine Protetta

Town/area: Negrar (Verona)

Soil profile:
predominantly limestone and clay

Grapes:
40% Corvina, 30% Corvinone,
15% Rondinella, 10% Oseleta,
5% Croatina

Technical data:
alcohol 16%, residual sugar 10-12 g/l,
total acidity 6.5 g/l, dry extract 36 g/l,
pH 3.50

Vineyard practices:
this Riserva is produced only in the very finest growing years. It is distinguished from the Amarone classico by an even more-rigorous quality-selection of the grapes, which are sourced from the oldest vineyards, 20-50 years old. Organic fertilisation and hand-pruning; shoot-thinning, leaf-pulling, cluster-thinning

Vinification and maturation:

three-month semi-drying of the grapes, with no use of de-humidifiers, followed by pressing in January. Vinified in strict accord with traditional methods, it ferments on the skins in concrete vats for at least 2 months, at natural temperatures and with ambient yeasts. After an initial racking it rests some 9 years in Slavonian oak casks and large ovals, and is bottled in its tenth year. This lengthy ageing favours further reduction of its residual sugars. It receives an additional year of bottle-ageing

Ideal food pairing:

excellent with aged cheeses such as Parmigiano Reggiano or Grana Padano; it is a fine partner to grilled, roasted, or boiled meats. Superb sipped on its own, as well as with chocolate and enjoyed along with a pipe or fine cigar

Serving temperature: 18°C

Recommended glass: balloon-shaped stemmed glass

Appearance:

intense ruby red with garnet highlights,
glycerine-rich weightiness

Bouquet:

notes of ripe cherry, morello cherry,
semi-dried plum, balsam and spice

Palate:

enters with impressive, appealing complexity. Rich, long-lingering, and superbly-balanced, with impressions of cherry marmalade, dried plum, and chestnut blossom; as it ages, it lengthens further developing delicate hints of pepper, black liquorice, and cocoa powder

Available sizes:

750 ml; 1.5, 3.0, 5.0 l

Packaging:

wood box of 1-3-6 bottles for 750 ml
and magnums

