

## AMARONE DELLA VALPOLICELLA CLASSICO "CINQUE STELLE"

Amarone Cinque Stelle is a masterpiece resulting from the careful selection of the grapes from the Ca' del Pipa vineyard at higher elevation, and a meticulous drying process which result in amazing concentration of sugars, tannins and extracts. 'Cinque Stelle' is Italian for 'Five Stars', an indication of its ultimate quality.

Deep ruby color, the bouquet is rich in sour black cherries, blackberry jam and spice. Smooth and elegant on the palate, with powerful spicy cherry fruit supported by some sweetness, savory cocoa accents and soft tannins. Graceful yet powerful, in a fairly international key. Excellent with roasts, grilled meat and seasoned cheeses. Enjoy with friends after dinner.

GRAPES	70% Corvina Veronese, 25% Rondinella, 5% Molinara
LOCATION OF VINEYARDS	Ca' del Pipa vineyard, Marano di Valpolicella
TYPE OF PLANTING	Pergola
SOIL	Clay and limestone
TYPE OF CULTIVATION	Organic (not certified)
VINIFICATION	Grapes are carefully selected then air-dried for 3-4 months. Grapes then undergo soft pressing and a slow fermentation for over 40 days at controlled temperature with skins.
AGEING	60% of the wine is aged in large Slavonian oak barrels (5,000lt) and 40% is aged in French barriques for about 3 years. Bottle fining for about one year.
ABV	15.5%
TOTAL PRODUCTION	40,000 bottles
OENOLOGIST	Sergio Castellani

