AMARONE CLASSICO RISERVA "CAVE DI PRUN" TENUTE SALVATERRA

Designation: **Amarone Classico della Valpolicella DOC Riserva**
Year: **2007**
Vine varieties: **Corvina 65%, Corvinone 10%, Rondinella 20%, other varieties of the territory 5%**

THE TERRITORY:

Geographical location: **Tenuta di Prun**
Height: **550 meters asl**
Exposure: **southeast**
Soil type: **marl typical of Prun Stone covered with a layer of soil rich in humus**
Vineyard training system: **guyot**
Vine planting year: **2003/2004**
Vine density: **5,400 vines per hectare**
Vineyard management: **sustainable agriculture and great attention to natural cycles**

VINIFICATION AND AGEING:

Harvest: **mid/late October with manual harvesting of the grapes with selection of the best bunches**
Drying: **natural drying in fruit cellar for 3/4 months with a sharp drop in weight of around 30%**
Vinification: **soft crushing of destemmed grapes in the months of January and February**
Fermentation: **at a controlled temperature of 18/20°**
Fermentation time: **about 30 days**
Ageing:

- **80% in wood for 48 months of which:**
  2/3 in American and French barriques, half of which are used for the second and third time
  1/3 in large barrels
- **20% in steel**

CHARACTERISTICS OF THE YEAR:

ANALYTICAL DATA:

- **Alcohol content 15.5°**
- **Residual Sugar 4 g/l**
- **Dry extract 41 g/l**

TASTING NOTES:

Amarone Classico 2007 Riserva Cave di Prun has maintained its typicality deriving from its territory, without excessive structure or residual sugar. It is a product with personality and structure, which upon tasting is peculiar in its elegance and refinement rather than power, with a considerable complexity.
In the palate it is rich and elegant, deep and balanced at the same time, still young and with good acidity but already very well-orchestrated. Spicy with the typical notes of cherry and blackcurrant that blend well with the complexity of the wine.

FOOD AND WINE PAIRING:

A great elegant wine requires savoury dishes: game and red meats in general, aged cheeses. Also suitable for consumption between meals, as a sipping wine.