



## Amarone della Valpolicella Classico DOCG 2021

### Climate Trends

Winter brought average seasonal temperatures and abundant rainfall, ensuring a good reserve of water.

Despite cooler-than-average temperatures in spring, the vine's phenological stages progressed without issue.

In August, the significant diurnal temperature variation, balanced by adequate humidity, created ideal conditions for optimal ripening in the final weeks leading up to the harvest.

### Vinification & Maturation

Carefully selected grapes are laid to dry in small crates until December, in spacious, well-ventilated room known as fruttaio.

During this period, the grapes lose about 30% of their weight, concentrating their sugars—an essential step for the fermentation that follows, which begins after an 8-day cold maceration at 6°C.

The wine then matures over a period of three years, including 12 months of oak aging and an additional 6 to 8 months of refinement in the bottle.

### Tasting Notes

The 2021 vintage yielded a rich and expressive Amarone, marked by captivating aromas. Cesari's Amarone della Valpolicella Classico 2021 displays a deep ruby red color with garnet reflections.

The bouquet reveals classic notes of ripe fruit, cherry, and fruit preserves. On the palate, it is elegant, warm, and full-bodied, leading to a long and unexpectedly refined finish.



**Soil:** Various soil types, mainly calcareous and clay. Trained with Veronese pergola.



**Drying period:** 3 months



**Grape varieties:** Corvina Veronese, Corvinone, Rondinella



**Winemaking process:** malolactic fermentation in stainless steel; Slavonian oak (50/30hl; 12 months), bottle (6-8 months)



**Harvest date:** mid-September - early October



**Service temperature** 16-18°C (60,8-64°F)

### Wine Data:

**Alcohol:** 15,0%Vol.

**Total acidity:** 5,40 g/l

**Volatile acidity:** 0,55 g/l

**Total dry extract:** 35,20 g/l

**Reducing sugar:** 4 g/l

**Formats:** 0,75 l