



Clementi Amarone della Valpolicella Classico

Verona, Veneto, Italy

Pietro Clementi, one of the last students of the legendary Quintarelli, has always followed the Quintarelli Old World style. Nothing is ever rushed. The vineyards are plowed by cows, there is no use of synthetic pesticides, the grapes are hand-harvested and the pressing of grapes is manual. Also, Clementi ages the wines until they are ready to be released into the market. The Amarone is only produced in exceptional years such as 2005 and 2011.

Tasting Notes

Ruby red color with garnet reflections. Aromas of ripe red cherry, plum, and blackberry, along with balsamic, cinnamon, and nutmeg. The high alcohol is balanced by smoothness and acidity. All aromas remain in balance and the velvety tannins linger in the very long finish. A perfect example of an old-style Amarone.

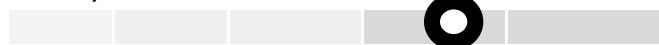
Body



Aroma



Acidity



Sweetness



Tannin



Food Pairing & Enjoyment

Serve in a big wide glass at 61 - 64°F. Best decanted for 1 hour. Be aware of deposits on the bottom of the bottle. Pairs well with spiced food, roasted meat, and aged cheeses.

Technical Data

Production area: Verona, Italy

Appellation: Amarone Classico DOCG

Varietals: Corvina and Corvinone 65%
Rondinella 30%, Molinara 5%

Vinification: Grapes are dried in wooden racks until the end of February. Vinification in steel tanks for 1 week and fermentation starts naturally with indigenous yeast. Twice a day pumping over and delastage. The unfiltered wine is racked 6 times and then placed in oak barrels for 36 months and then barriques of second passage.

Vineyard: Single vineyard estate owned

Elevation: 1300 ft (400 m)

Harvest: Hand-harvested in Sept.

Farming: Certified Organic

Aging: 3 years French Oak

Production: 3000/year

ABV: 16.5%

Residual sugar: 0.1 gr/ltr

Cellaring capacity: 30+ years

