



# CARLO SANTI 1843

## AMARONE DELLA VALPOLICELLA

### DOCG

### 2016



The amarone that celebrates the founding of the cellar is made in limited and numbered editions, only during the best vintages, to represent the excellence of Valpolicella according to Santi.

#### VARIETIES

Corvina, Corvinone, Rondinella.

#### PRODUCTION DISTRICT

Selected vineyards in Cellore, in the municipality of Illasi, in the heart of Val d'Illasi (formerly called Valsecca – secca meaning dry – due to the scarcity of rain) and in Valpantena in the municipality of Grezzana, in Cà da Lora.

#### ALTITUDE AND ASPECT

The vineyards face south-east and are situated at altitudes between 300 and 350 metres above sea level.

#### TYPE OF SOIL

Soils of marl and limestone origin, highly clayey, rich in limestone.

#### TRAINING SYSTEM

The vines, mostly from old systems, are Guyot-trained, with a density of 4,000 vines/ha.

#### HARVEST

Starting from the end of September, all the grapes are rigorously inspected, and only the most loosely-packed, ripest, healthiest bunches with the best exposure to the sun are collected in 5 kg crates and then stored in the rooms adjacent to the Illasi cellar. The natural drying enriches the grapes in sugar concentration and polyphenolic and aromatic compounds.

#### WINEMAKING METHOD

At the end of January, after the pressing, a long and slow alcoholic fermentation takes place, which lasts over 50 days, at a maximum temperature of 20°C, with only native yeasts, in wooden vats with an average capacity of 25 hl.

#### AGING

The wine ages in tonneaux for the first 12 months and then in large barrels, both made of French oak, for a total of four years. Before being sold, the wine rests in bottle for more than a year for further important aging.

#### SENSORY PROFILE

Dark red colour, ruby red reflections. The bouquet is very enveloping in complexity, smoothness, and intensity. A texture given by the hints of ripe plum, blackcurrant jam, and blueberry. Followed by notes reminiscent of orange peel, tea leaf, and dry pastry. On the palate it is enveloping, round yet vibrant due to the velvety tannins and the pleasant acidity. The return of the scents on the nose accompanies the long and sapid aftertaste.

#### ABV

15,50%

#### RECOMMENDED CELLARING

10 years in bottles placed horizontally in a cool, dark place.

#### FOOD PAIRING

Red meats, game, mature cheeses.

**ALLERGENS:** Contains sulphites.

