BAILO

VINI DELLA VALPOLICELLA

AMARONE

Grapes: Corvina, Corvinone, Rondinella, Croatina.
The drying process, called "appassimento" in Italian, gives body, roundness and a great personality to this wine. It is produced in a beautiful hillside vineyard in Valpolicella, near Verona, at the foot of the Dolomite mountains.
Amarone Bailo presents deep scents of ripe cherry, prunes, blackberry; important structure, thick velvety tannins and a wide bouquet.

TECHNICAL SHEET

NAME OF THE WINE: Amarone della Valpolicella DOCG.
GRAPES: 30% Corvina, 40% Corvinone, 15% Rondinella and 15% Croatina.
HISTORICAL NOTES: in the forties a little wooden cask of Recioto della Valpolicella, a sweet wine produced with dried grapes, was forgotten for a long time. This wine, then had time to referment its residual sugar transforming them into alcohol and becoming dry. When this wine was tasted, it was not sweet anymore, but it was bitter, in Italian "amaro". So Amarone was born.
PRODUCTION AREA: a beautiful hillside vineyard in Valpolicella, near Verona.
SOIL: calcareous and chalky.
CLIMATE: mild, with very few rain showers and high summer temperature which allow the grapes to ripen in the best conditions. There are wide changes of temperature between day and night, which is ideal for the preservation of the aroma and the acidity of the grapes.
DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 5.333 vines per hectare trained with guyot system.
YEAR OF THE PLANTATION: 2000 – 2005.
VINEYARD MANAGEMENT: to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning and careful leaf thinning. Furthermore, the yield is kept very low in order to raise the qualitative features and the concentration of the berries.
HARVEST: end of September/beginning of October, with perfect healthiness of the grapes, allowing them to reach a good ripeness, but still with a thick crispy skin and a good acidity.
VINIFICATION: hand harvest, drying of the grapes for several months, destemming, fermentation/maceration at controlled temperature. Then the wine refines for 24 months in new barrique, followed by a long refinement in bottle.
TASTING CHARACTERISTICS: intense ruby colour, deep scents of ripe cherry, prunes, blackberry; important structure, thick velvety tannins and a wide bouquet.
SERVING TEMPERATURE: 16-18°C.
FOOD MATCHING: tagliatelle with mushrooms, Bolognese spaghetti, T-bone steak, pork shank, roasted lamb, seasoned cheeses.
STORAGE: in a cool and dark place, keeping the bottle in a horizontal position. Its structure and complexity enable the wine to improve during maturation in the bottle, which can last up to 35 years, reaching the top after 20-25 years from the vintage.
ALCOHOL CONTENT: 14,5-16% by vol. (it depends on the vintage).
BOTTLE CONTEMT: 750 ml.
BOTTLE SIZE mm (diameter x height): 87 x 318.
BOTTLE AND CASE WEIGHT kg (full): 1,70 kg/bt, 10,40 kg/ca.
BOTTLES PER CASE: 6.
CASES AND BOTTLES PER PALLET: 14 layers of 6 cases, 84 cases per pallet, 504 bottles.
CASE SIZE mm (length x width x height): 575 x 325 x 105.

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