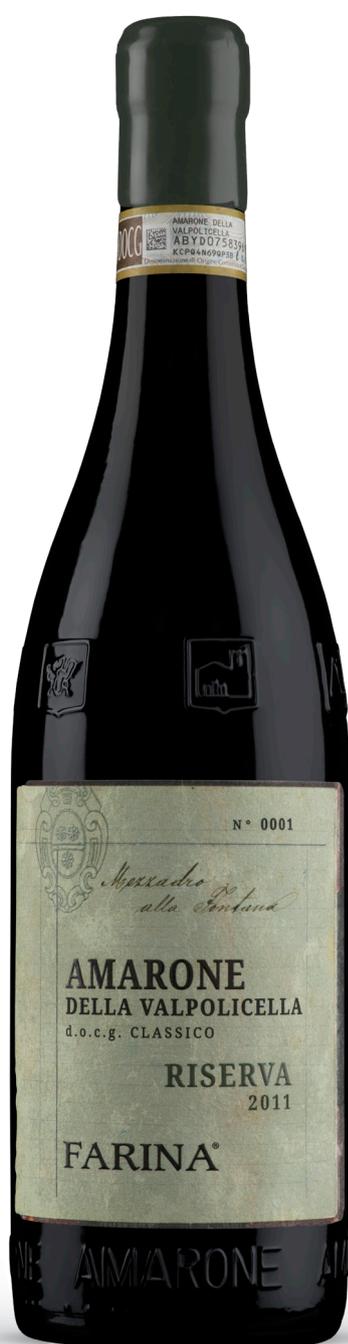


# FARINA®

## AMARONE DELLA VALPOLICELLA CLASSICO DOCG RISERVA “MEZZADRO ALLA FONTANA” 2011

A wine is never accidental. It is the story of its origins, of its motherland, of the workers who have produced it. The words “Mezzadro alla Fontana” found in papers of old documents have dusted off the values and passions of our family tradition. An heritage that we want to take care of thanks to our Amarone riserva, result of experience and innovation. Majestically endowed with great structure, it is a wine that manages to combine its powerful extracts with a roundness that pervades all the senses. A wonderful gustatory journey that tells our 100 years family story.



**GRAPE VARIETIES:** 70% Corvina, 20% Rondinella, 5% Molinara, 5% Croatina.

**VINEYARDS LOCATION:** San Pietro in Cariano, Marano di Valpolicella e Mazzano di Negrar.

**EXPOSURE AND ELEVATION:** 350 m. a.s.l.

**SOIL:** Volcanic – Calcareous - Gravelly.

**GROWING TYPE AND PLANTATION DENSITY:** Pergola veronese 4500 vines/hectare.

**HARVEST:** Manual harvesting and selection of the grapes from mid-September.

**DRYING:** Natural overripening of the grapes for about 4 months in traditional fruit drying shed, with a 40% decrease in their weight and an increase in the concentration of sugars, extracts, aromas and glycerin.

**VINIFICATION:** Crushing and destemming of the grapes in mid-January. After a few days of cold maceration, inoculation of selected yeasts and traditional fermentation in stainless steel. Drawing off and closing of the alcoholic and malolactic fermentation in cement.

**AGEING:** After few cleaning rackings, 24 months in French and American oak barriques and for at least 36 months in Slavonian oak barrels of 20 and 30 HL. Following long refinement in the bottle.

**ORGANOLEPTIC NOTES:** Deep garnet red color with orange reflections. The intense aromas are reminiscent of a summer pine forest, with dry undergrowth of myrtle, raspberries and strawberries. The nose is inebriate with havana, leather and candied citrus peel, while the dry palate but with silky pulp, offers a tannin softly wrapped in the balms of its fruit.

**ANALYTICAL DATA:** Alcohol: 16,50% vol., Sugar: 4 g/l, Total Acidity: 5,50 g/l Volatile Acidity: 0,60 g/l, Dry Extract: 35 g/l.

**SIZE (Lt):** 0,750.

**PAIRINGS:** Excellent with red meats and mature cheeses but superlative to accompany a nice conversation.