

Le Ragoze Amarone della Valpolicella

2009

- Italië

Terroir: Le Ragoze Amarone is produced from estate vineyards sitting about 1,200 feet in elevation. The vineyards are ideally situated with a southwest exposure and soils of clay and magnesium, calcium and iron based gravel. Vines average 30-60 years old.

Vinification: Following harvest the grapes are laid out in single layers in small wooden boxes where they will slowly dry until January or February. Once dry, the raisined grapes are fermented for up to 30 days with indigenous yeasts in temperature controlled stainless steel tanks where they will stay for a period of 12 months followed by 4-5 years in large Slavonian oak casks.



Persoonlijke proefnotitie

