

Begali

AMARONE DELLA VALPOLICELLA CLASSICO DOCG

GRAPES

Corvina 65%, Rondinella 30%,
other autochthonous grapes 5%

PRODUCTION AREA

The Begali Estate is situated in the charming Valpolicella area, between Piedmont and the hills of Castelrotto, near Verona and Garda lake.

The vineyards (12 hectares) are set amongst cherry orchards covering hills and slopes in a small hamlet called Cengia. This name comes from the name of the rocks dotted around on the facing hill. This is why the wines are so rich in aromas and typical flavours of the fertile land and reflect the harmony and the singular characteristics of this area.

VINIFICATION

The drying of the grapes lasts about 120 days, after the drying the grapes are pressed and a slow fermentation begins at low temperature, even for 30/50 days.

AGEING

In 20 hl wooden barrels and tonneaux for 3 years and then in the bottle for at least 6 months..

