



AMARONE DELLA VALPOLICELLA D.O.C.

GRAPES

Corvina, Corvinone and Rondinella.

PRODUCTION AREA

Located between the towns of Poiano and Quinto, the home of Maso Maroni can be found right in the heart of Valpantena, a valley situated north of Verona, which is considered to be the best “CRU” of Valpolicella.

The vineyards are located on a dry stone terraced hillside with a calcareous soil rich in clay with a southern exposition.

VINIFICATION

After the harvest the grapes dry in the “fruttaio”, a dedicated room, for 120 days. The grapes are pressed and the alcoholic fermentation takes place in 50 hl stainless steel vats with daily pumping over and *delastage*.

AGEING

The wine ages for 24 - 30 months in oak casks of different sizes and refines in the bottle for 6 months.