



## Accordini - Amarone "Acinatico"



**Appellation:** Amarone della Valpolicella DOC  
**Type:** red, dry  
**Grape Varietals:** Corvina Veronese (75%), Rondinella (20%), Molinara (5%)

**Region:** Veneto

**Vineyard:** situated in the heart of classic Valpolicella in the hilly region of Negrar, from 200 to 300 m. above sea level, south-east facing.  
**Soil:** varied on alluvium.  
**Viticulture:** Double pergola; average age of productive vines: 25 years. Plant density: 2900 vines per hectare. Buds to fruiting cane: 17. Grass fields.  
**Yield:** 50hl/ha  
**Harvest:** The harvest began during the second week of September in the vineyards of Negrar and during the first week of October at Mazzurega  
**Drying:** In the loft for 120 days

**Winemaking Notes:**

**Vinification:** First week of January crushing of the grapes without de-stalking; fermentation temperature 12°-23°.  
**Maceration :** 35 days (of which 15 of cold maceration). Hand pressing: twice a day, Transfer into barrels: end of May. Complete malolactic fermentation.  
**Stabilization:** Natural, only with decanting, without filtering  
**Ageing:** Refined in new French oak barriques, Allier and Never, for 24 months. Refined in bottles for 8 months.

**Tasting Notes:**

This wine is dense and deep garnet red ethereal, rich and concentrated bouquet with vanilla scent that recalls dried fruit  
 persistent, soft, creamy flavor with scent of nuts  
**Ageing Capacity:** Properly preserved at a constant temperature of 14°-15°C, laid down, in the dark, this wine will keep its characteristics for 15-20 years  
**Serving method:** It should be served at 18°-19°C in very large "balloon" glasses, (the bottle should be uncorked at least 2 hours before drinking)  
**Food Pairings:** This wine is traditionally served with game, grilled meat, stews and mature cheeses. It is also served between meals, as an accompaniment to good conversation