

Tenuta Vignega

Amarone della Valpolicella

Intense ruby color, the bouquet is ethereal with hints of ripe fruit, particularly cherry. Balanced hints of toasted wood and cocoa.The palate is round, full-bodied, harmonic, very soft and balanced. Persistent with a long finish with notes of brandied cherries.

Corvina 60%

Corvinone 15%

Rondinella 15%

Cabernet Sauvignon 6%, Oseleta 4%

Appellation	Amarone della Valpolicella DOCG
Vineyard	Certified organic. Eight hectares of vines in south-facing hillside area at 140 m above sea level. The soil is well drained as it has a backbone of a gravelly bedrock of limestone. The limestone texture of this soil (originated from the oceanic depths during the Mesozoic era) is very important for the vine : it retains humidity and releases it during dry periods. The climate is mild and dry thanks to the ventilation that comes from the nearby mountains. Vine training is pergola and guyot.
Vinification	Hand harvesting into 5 kg crates. Drying for 4 months, followed by crushing and de-stemming. Fermentation with maceration for 20-30 days at controlled temperature in steel vats. Aging partly in oak casks (40 hl), partly in tonneaux (500L), partly in barriques (225L) for 4 years.
Pairing	An austere wine that goes well with game, braised meats, steak and aged cheeses.
Serving	Serve at 60-65°F.

TENUTA VIGNEGA

Since the beginning of the 1900s, the Bettili family has been producing wines in the hills east of Verona. When Cristiana's father bought an estate in 1977 to operate his poultry farm, there were 8 hectares of old vines present in this Valpolicella classified appellation. Later, Cristiana took charge of the vines and with rigorous efforts to renew the vineyards, restore buildings for production and implement organic methods. Certified organic since 1999, the wines of Tenuta Vignega express tradition, character and typicity all under the directive to respect the environment.