morar®

MORAR ®
Amarone della Valpolicella 2011.
ORGANIC WINE | BIO

GRAPES
Corvina 75%, Corvinone 25%

VINEYARDS
The grapes were grown in the estate's own vineyards, near the city of Verona. The average density of these vineyards is between 3000 and 5000 vines/ha.

YIELD PER HECTARE
7 tonnes (from 3000 to 5000 vines per ha depending on age and on growing system).

GRAPEVINE TRELLISING SYSTEM
Guyot

HARVEST DATE
The grapes for the Amarone were hand picked from the 24th of Septemper until October 2nd. The selection method is laborious as only the best part of each bunch is being picked.

VINIFICATION
After the grapes were picked they were dried for 90 days. Alcoholic fermentation took place in temperature controlled tronconic stainless steel tanks with daily pigeage. The wine remained on the skins for a total of 40 days and went through malolactic fermentation in stainless steel.

ELEVAGE
After Fermentation the wine was racked off the skins and the gross lees into large oak casks of 30 hectolitre in which it was aged for 33 months. After bottling the wine underwent an additional 12 months of ageing in the estate's cellars.

ORGANOLEPTIC CHARACTERISTIC
Beautiful, intense ruby colour, with hint of garnet. Elegant bouquet with red cherry with a touch of sweet vanilla and cocoa. Great freshness and succulence on the palate, with lovely tannic grip and a long red fruit and spice finish. Ready now and deserves extended cellaring.

ANALYTICAL DATA
Alcohol content: 17,00%
Total acidity: 4,92 g/l
Sugars: 4,08 g/l

SERVING SUGGESTIONS
Red meat, aged cheeses and game.

Azienda Agricola Valentina Cubi

AZIENDA AGRICOLA VALENTINA CUBI –
LOC. CASTERNA 60 – 37022 FUMANE (VR) TEL. 045 7701806