



SEREGOALIGHIERI

IN COLLABORAZIONE CON MASI IN COLLABORATION WITH

VAIO ARMARON AMARONE CLASSICO 2003

Since 1353 the noble Serego Alighieri family, descendants of the poet Dante, has cultivated its estate in Valpolicella with passion and professionalism. Indeed, the term Amarone itself probably derives from the name of this ancient vineyard: Vaio Armaron. It is an extraordinarily rich and complex wine which is capable of long ageing. Excellent with red meats, game and mature cheeses, it also makes an ideal accompaniment for after-dinner conversation.



Classification	Amarone della Valpolicella Classico DOC.
Origin	Vaio Armaron vineyard, at Gargagnago, commune of Sant'Ambrogio di Valpolicella, belonging to the counts Serego Alighieri. Altitude 230-265 metres a.s.l., exposure south-west. Red terrain, rich in humus, on eocenic limestone and clay, good drainage. Terraces supported by dry stone walls ("marogne"). The particular terrain and climatic conditions permit only limited production, but of very high quality.
Grape varieties	65% Corvina, 20% Rondinella, 15% Molinara Serego Alighieri.
Wine making	Amarone is the product of the ancient wine making method called "appassimento" (drying of the grapes). At the end of September or beginning of October the best bunches are laid on bamboo racks in the old lofts of estate buildings where large windows allow for natural ventilation. By the middle of February the grapes weigh 35-40% less. Only the Corvina grape is affected by botrytis ("noble rot"). After a delicate pressing, the dried grapes, which are partially destalked, ferment for 48 days in large Slavonian oak barrels, at low, natural temperatures (the season is very cold); then the wine continues to ferment until the sugar has been totally transformed into alcohol and the malolactic takes place.
Ageing	3 years in Slavonian oak barrels of 6-20 hl, 4 months in cherry wood casks, then a minimum of 5 months in the bottle.
Ageing potential	25-30 years.

SERVING SUGGESTIONS

Ideal with red meats, game, quail, roasts, and other richly-flavoured dishes. Excellent paired with strong cheeses (such as parmesan, pecorino etc.). A noble after-dinner wine. Recommended drinking temperature 18° C (64° F).

2003 harvest	The unusually long drought and high temperatures threatened growth in the vineyards. However, some much needed, if sparse, rain in August together with good night-to-day temperature variations brought favourable harvesting conditions in our region. The harvest began on the 8th September in Valpolicella, ten days earlier than in recent years. Quantities were a little higher than the year before, but still lower than the average. The grapes were sugar rich and less acidic than normal. Ideal climatic conditions also prevailed during the appassimento period.
Tasting notes	Deep garnet red colour. Big aromas on the nose, concentrated and very elegant at the same time. Attractive hints of spices and sumptuously ripe fruit are quickly evident on the palate. Grapes picked from hillside sites provide wild flower and herb aromas and touches of spicyness. Dry on the finish with excellent length and velvety tannins that soften the alcoholic strength.
Analysis	Alcohol 15.35% by vol., sugars 7.5 g/l, dry extract 34.3 g/l, total acidity 5.80 g/l, pH 3.63.

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