



FARINA
VINI PREGIATI IN VALPOLICELLA

AMARONE DELLA VALPOLICELLA CLASSICO DOCG “FAMIGLIA FARINA”

A new way to savor the values of always. Amarone Famiglia Farina expresses the intent to revisit in the packaging and in the style the same one that was produced by our grandparents in 1968, the year of the official recognition of the DOC (Denomination of Controlled Origin). Seductive combination of tradition and innovation, result of experience and winemaking evolution, this wine makes classicism its essence. The drawing off in cement, the maturation in Slavonian oak barrels and the refinement in bottle without filtration, make it ethereal and spicy on the nose, dry, fruity, warm and velvety on the palate. Elegance, softness and persistence its distinctive characters.

GRAPE VARIETIES: 70% Corvina, 10% Corvinone, 10% Rondinella, 10% Molinara

VINEYARD LOCATION: San Pietro in Cariano, Marano, Mazzano, San Peretto di Negrar

EXPOSURE: 350 m a.s.l.

SOIL: Volcanic-Calcareous-Gravelly

**TRAINING SYSTEM
AND PLANTATION DENSITY:** Pergola veronese 3500 vines/hectare

HARVEST: Selection and manual harvest from mid-September

DRYING: Natural over-ripening for 4 months of the grapes left to dry in the plastic cases, with a 40% decrease in their weight and an increase in the concentration of sugars, extracts, flavorings and glycerin.

VINIFICATION: Pressing and destemming of the grapes in mid-January. After a few days of cold maceration, inoculation of yeasts on a small heated quantity. Traditional fermentation in stainless steel tanks with continuous soft replacements almost to the complete sugars consumption. Racking and closure of alcoholic and malolactic fermentation in cement.

AGING: After a few cleaning rackings, maturation for 24 months in Slavonian oak barrels of 20 and 30HL. Refinement in the bottle without filtration.

TASTING NOTES: Ruby-garnet color; on the nose it's ethereal, spicy, black cherries, cocoa and balsamic notes. Warm, dry, velvety, full-bodied, powerful elegant on the palate.

OENOLOGICAL DATA: Alcohol: 16%
Total dry extract: 32 g/L
Residual sugars: 1 g/L
Total acidity: 5,50 g/L
Volatile acidity: 0,60 g/L

SIZE (L): Lt 0,750

FOOD PAIRINGS: Excellent with roast, game, braised meat and aged cheeses