

20
18

MICHELE CASTELLANI

Amarone Della Valpolicella Classico 'Cinque Stelle'

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

 **CATEGORY:** Bold Reds



Pack Size: 6/750ml
UPC: 802136419110

OVERVIEW

Located in Marano della Valpolicella, the estate consists of about 50 hectares of directly owned and grown vineyards in the hillside area of the Valpolicella Classica and the family is fully focused with passion and dedication to the production of the best Amarone and Ripasso wines, perfect combination of tradition and modernity.

75% Corvina, 20% Rondinella, 5% Molinara

**Ca del Pipa
Veneto, Italy**

15.5% Alc. by Vol.

Organically Produced

VINTAGE

RAINFALL: 35.4 inches/year

BLOOM: Early May

WEATHER: Warm temperatures, rain during spring.

HARVEST: Harvest time depends on grapes phenolic and aromatic maturity.

GRAPES: Average Brix 22

94 pts - James Suckling

92 pts - Wine Spectator

92 pts - Vinous

SITE

The grapes are grown on the brico slopes of the Valpolicella Classico, one of the most prestigious wine areas of Northern Italy. This area is located Northwest of the elegant Roman town of Verona (in the Western corner of Veneto).

The Valpolicella region has mostly a mild-to-cool continental climate that is influenced by its proximity to two sizable bodies of water: Lake Garda to the West and the Adriatic Sea to the Southeast.

ELEVATION: 984 - 1640 ft.

SOILS: Clay & limestone.

VINES: 12 hectares | Age of vines: 10-15 years

YIELDS: 12 tons per hectare



TASTING NOTES

On the palate there are notes of dried re berries and florals. A full-bodied wine with fine-grained tannins that turn savory during the long finish. Will be great in years to come if you can withstand holding onto it that long.

PAIRING SUGGESTIONS

Delicious with roasts, game, grilled meat and seasoned cheeses. Enjoy this fantastic wine with friends after dinner.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Grapes are carefully selected then air-dried for 3-4 months. The grapes then undergo soft pressing and a slow fermentation for over 40 days at controlled temperature with skins.

BARRELS: Slavonian oak barrels (5,000lt) and 40% is aged in French barriques.

AGING: 80% of the wine is matured in Slavonian oak barrels of 5,000 liters, whilst the remaining 20% is matured in French new oak barrels (barriques). Total maturation in wood lasts for 3 years. Further bottle maturation for 12 months before release.

PH: 3.5 | **TA:** 5.84 g/l

BOTTLING DATE: 11/17/2022