



Staria Accordini

WINERY

AMARONE DELLA VALPOLICELLA CLASSICO DOCG



PRODUCTION AREA	Valpolicella Classica
GRAPE VARIETY	70% corvina - corvinone, 30% rondinella
HECTARES OF VINEYARD	5 ha
YIELD PER HECTAR	20 hl
PRODUCTION PER VINEYARD	50 q.li/ha
TERROIR	Red and dark-brown lands with a certain calcareous-siliceous concentration. Typical of Valpolicella area is the presence of stones in the soil. The climate is favoured by Lessini hills that protect the vineyards from cold fronts coming from the north and by Garda Lake from the west, ideal for mitigating the temperature especially during winter months.
WINEMAKING	Red
MATURATION AND AGING	24 months in french oak barrels (225 lt) and 6 months in inox tanks.
GLASS	Glass for elegant and mature red wines
BOTTLE	Champagnotta
CORK	Cork of Extra quality 26x44
SUGAR CONTENT	7 gr/lt
DRY EXTRACT	34 gr/lt
ALCOHOL	15%
TOTAL ACIDITY	5,50 gr/lt
VINEYARD EXPOSURE	South-west
VISUAL AND ORGANOLEPTIC ANALYSIS	Full red color, tending to ruby red. Intense perfumes of marasche and fruit in spirit. The finale closes with a spicing of tobacco and coffee.
FOOD PAIRING	Perfect with important red meat dishes, aged cheeses. As meditation wine, it is impeccable with dark chocolate.
DECANTER	Open 2 hours before serving it.
STORAGE	25 years
SERVICE TEMPERATURE	18 degrees
PACKAGING	Box for 12 bottles.