

“LA MATTONARA”
AMARONE
DELLA VALPOLICELLA
CLASSICO RISERVA

D.O.C.G.



DRY RED WINE



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THE ART OF WINE MAKING

The words: “maximum expression of identity” means being faithful to tradition. The label represents a vine leaf with vital lines that have been replaced by a digital fingerprint, in order to show the importance of human impact and nature/culture interchange in the process of creation of this wine. The name “Mattonara” is a tribute to a XV-century sandstone quarry, the headquarter of Zýmē winery today.

Growing area:

Negrar, Sant’Ambrogio di Valpolicella (Verona)

Soil type:

Predominantly limestone and clay

Grapes varietals:

Corvina 35%, Corvinone 30%, Rondinella 15%, Oseleta 10%, Croatina 5%, Molinara 5%

Technical data:

Alcohol 16%
Residual sugar 7-8 g/l
Total acidity 6.5 g/l
Dry extract 35 g/l
pH 3.40

Vineyard management:

Produced in outstanding vintages only, differs from Amarone Classico for ultimately accurate selection of the grapes from the oldest vineyards only (from 20 to 50 years old). Organic fertilization and hand-pruning, shoot thinning, leaf-pulling, cluster thinning. Manual harvest between the 2nd and 3rd decade of September.

Wine making process:

Grapes are put in wooden cases called plateaux for natural air drying with no use of ventilators that lasts minimum 3 months. Crushing in January. Spontaneous fermentation and maceration according to the traditional method in concrete tanks for minimum 2 months with indigenous yeast and at natural temperature. Racking and ageing in large Slavonian oak (10-25 hl) and tonneaux for almost 9 years followed by the bottling which takes place in the 10th year after the harvest. Such a long ageing favors further reduction of residual sugar. Minimum 1 year of ageing in the bottle.

Ideal food pairing:

Excellent with roast meat and long-cooked meat, long-matured, fine cheeses such as Parmigiano Reggiano or Grana Padano. Superb as meditation wine, with chocolate or cigar at the end of the meal.

Serving temperature: 18°C

Recommended glass: Balloon

Colour:

Dense ruby red with garnet reflections.

Nose:

Ripe cherry, semi-dried plum, eucalyptus and spices.

Taste:

Immensely full and complex. Features cherry marmalade, plums and chestnuts, backed by delicate black pepper, licorice and cocoa powder while ageing. Incredible length and perfect equilibrium.

Available format sizes:

0,75 Lt / 1,5 Lt / 3,0 Lt / 5,0 Lt

Packaging:

6 bottle cases. Wooden box for 1/2/3/6 bottles of 0,75 Lt and for magnum bottle.

