

AMARONE DELLA VALPOLICELLA CLASSICO DOCG



The vineyards of the Chevalier estate are located in the Municipality of Negrar di Valpolicella and Marano di Valpolicella. Altitude above sea level around 350 meters. East-West exposure. Various types of soil, clayey - silty, sometimes calcareous, volcanic or alluvial. The vineyards are totally worked and/or covered with grass depending on the season. No chemicals are used to protect the vineyard but only Copper and Sulfur, using the 1885 formula introduced by the Frenchman Pierre-Marie Alexis Millardet. The training system: Guyot and double pergola.

The grapes used for its production are a blend of native vines (they grow only in Valpolicella), Corvina, Corvinone (present in percentages between 45% and 95%) and Rondinella (between 5% and 30%). Small quantities of other local grapes can be added (eg Molinara, Oseleta, Negrara, Rebo etc.) and in even smaller quantities, some national vines.

The selection of the grapes is very rigorous. The bunches must not be too large and must be "loose" (the berries must be spaced apart).

The harvested grapes are placed in wooden or plastic boxes and taken to the cellar. During this phase it is necessary to pay attention not to crush the grapes and not to tear the berries. If the juice comes into contact with the air, fermentation and/or rot could start which would compromise the withering and consequently the quality of the wine.

The crates taken to the cellar are placed in the "fruttai" (large rooms located in the attics of the farms or in rooms located near the cellar or vineyard).

Once the crates are stacked, the grapes will rest for three months. In this drying period, the water inside the bunches is reduced by 30%-40% and the sugars are concentrated. More complex aromas develop in the grapes.

Fermentation takes place between the end of DECEMBER and mid-JANUARY. It can last from 40/60 days compared to 10/15 days to obtain a wine from fresh grapes.

The Amarone classico Tenuta Chevalier wine production disciplinary establishes that the percentage of alcohol must not be lower than 14°C. In the case of the Amarone della valpolicella Classico Tenuta Chevalier wine, the alcohol content is 16 degrees alcohol.

Once the fermentation period is over, we move on to the maturation phase. This must be at least two years old before it can be bottled and marketed.

For almost all the wineries that produce it, the maturation takes place in oak barrels. Both small barrels (225 liter barriques or 500/600 liter tonneau) and large barrels (from 10 to 25 hl.) can be used.

The aging in barrique is faster, after 2 - 3 years the Amarone is ready. Slower if the aging takes place in large barrels, 5 - 6 years. For some types of Amarone Riserva, it can even last for ten years.

The scents in a glass of Amarone

Primarily fruity scents: cherry, black cherry, currant, blackberry, plum. Dried fruit and in alcohol, jam. Floral scents: rose, violet.

With aging, spicy notes: cinnamon, licorice, nutmeg, cloves. The aging in barrels adds vanilla, toasted, coffee, cocoa, chocolate and pipe tobacco notes.

The scents evolve and change also in the refinement in the bottle. Tertiary scents arrive: leather, undergrowth, dried mushrooms, balsamic hints of mint and eucalyptus.

Amarones from great vintages have mineral notes: resin, tar, solvent. Bottles over 20 years old have notes of wood and dry leaves.

It captures the full maturity of the wine and its total elegance. Even the color changes over the years, a young Amarone has an intense ruby color (5 years). Between 10 and 15 years it shows orange reflections. Very old vintages, tending towards brown.

Serving and storage temperature

When uncorking a bottle of Amarone it is recommended to do so 2 or 3 hours before drinking it. It is not necessary to use a decanter, the wine is clear.

After fermentation, it remains for 4/6 months in steel containers to decant before refining in wooden barrels. It also undergoes filtration so it is unlikely that it will produce deposits inside the bottle.

Even Amarone, like the great structured red wines and for aging, must be served at a temperature between 16° and 18°, in large glasses with a wide opening to favor oxygenation and better appreciate all its intensity and complexity of perfumes.

If you buy or give you a bottle of this wine, forget it in the cellar (difficult though). It is one of the wines with the greatest aging potential. To understand how long you can wait before opening the bottle, there is a "general" rule.

The longer the wine ages in the barrel, the longer it will age in the bottle.

Always keep the bottle in a horizontal position so that the wine, in contact with the cork, keeps it moist.

The ideal storage temperature is between 11°C and 16°C with a humidity between 50% and 70%.

How to match Amarone wine

Excellent pairing with tasty meats, game, roasts and braised meats. Very good with aged cheeses and spicy condiments. In Verona it is paired with horse stew, donkey or duck ragù, boiled.

Have you ever tasted the typical Amarone risotto? Try it! The main ingredient of a winter dish. Amarone is not only a wine for special occasions, for succulent dishes but also a wine to meditate at the end of the day.



L'ARTIGIANO DEL VINO
PAOLO ZARDINI

NEGRAR DI VALPOLICELLA



"The vintages available will be those present at the time of purchase"