

AZIENDA AGRICOLA VIVIANI

AMARONE DELLA VALPOLICELLA CLASSICO DOCG

Vineyard: 10 Ha spread on steep slopes at 350-450 m.s.l. close to the town of Negrar

Soil: red compact soils derived from basalt and with a considerable amount of limestone pebbles in the surface layer.

Grape: 70% Corvina, 30% Molinara

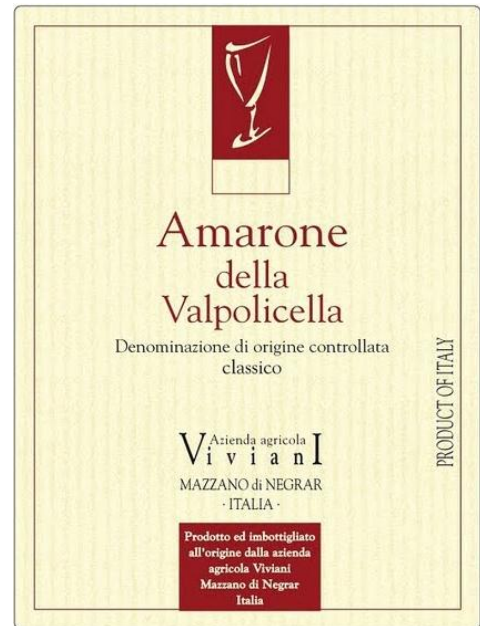
Alcohol: 16%

Vines per hectare: 8000

Type of cultivation: Tendone Veronese, Guyot

Winemaker: Claudio Viviani

Owner: Claudio Viviani



Organoleptic Characteristics: dark ruby red color, consistent, on the nose intense and complex with notes of blackberry, cherries, flowers as violet and dried red roses, sweet spicy scents of vanilla, coffee and leather followed by iodine as well as sealing wax hints. The warm and smooth sensations related to the freshness and elegant tannicity made this robust and opulent wine as an excellence among the most typical Amarones.

Further Information: A family run affair since inception, Viviani wines are made with the utmost thought for tradition. All grapes are picked by hand from the 20 – 60 year old vines on the estate and carried to the drying room where the “appassimento” process can begin. The best grapes are selected and laid to dry for up to 5 months (as the weather dictates) allowing the grapes to lose around 30% of their mass and to shrivel and raisin. After this, the grapes are gently pressed and passed to the fermentation chamber where fermentation is allowed to occur completely naturally without the additional of artificial yeasts. Fermentation occurs for around 40 days with the wine then being passed to a selection of French oak barrels from 350 litres in capacity to 2000 litres. Here the wine remains for between 30 – 40 months before it is bottled and finally ready for release.