

CORTE SANT'ALDA®

Azienda Agricola

Name	AMARONE DELLA VALPOLICELLA DOCG AMARONE
Origin	
Area	Val di Mezzane
Vineyards	Roaro, Valletta, Bosco, Prà Alto, Retratto
Hectares	4,9
Altitude	350 m a.s.l.
Exposure	South, South West
Soil	Medium textured soil, calcareus
Grapes	Corvina 30%, Corvina grossa 50%, Rondinella 20%
Training System	guyot
Number of plants per hectar	6.200
Vineyard year	1986-1999
Average yield	60-80 q.li/he
Harvest	manual
Vinification	
Grapes drying	Natural, from October till the end of January
Fermentation	With indigenous yeasts in 40 hl oak barrels
Temperature	Cellar temperature
Maceration	About 1 month
Ageing	In 5/25 hl French oak barrels for about 4 years
Analytics data	
Alcohol	15,5% vol.
Dry extract	33 g/l
Acidity	6 g/l
Residual sugar	1,7 g/l
Bottle production	14.000
Service temperature	18/20°C

