



OTTELLA

Amarone della Valpolicella

ORIGIN

- Area: Romagnano - Valpantena
- Altitude: between 300 and 500 metres above sea level
- Exposure: South, southwest
- Soil type: Chalky clay
- Grapes: Corvina 70%, Corvinone 20%, remaining 10% made up of Oseleta, Spigamonte, Corbina, Turchetta
- Training system: Guyot
- Density and stumps/Hectare: 5.000
- Average yield: 60 quintals/Hectare
- Harvest: Manual

FINING AND FERMENTATION

Withering in crates from October to January.
Fermentation in temperature-controlled steel vats with 10 days' maceration.
Ageing in 25-hectolitre Slavonian oak barrels and wooden French barriques for around 3 years.

ANALYTICS DATA

Dry extract 44 g/l - Acidity 7 g/l - Residual sugars 7.0 g/l - Serving temperature 18/20°

COLOUR

Dense, purplish red.

NOSE

Hints of chocolate, leather, with traces of red fruit and plums.

PALATE

Rounded and enveloping with soft, balanced and persuasive tannins with excellent acidity that enhances the drinkability and the capacity for ageing.

FOOD

A fine accompaniment to main dishes like game and roast meat but also with cold meats, seasoned cheeses and traditional dishes. Recommended as a worthy finale to an evening meal or for pleasurable meditation.

MINIMUM ALCOHOL CONTENT

16% vol.

SERVING TEMPERATURE

18°-20°



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