

ANSARI

Amarone della Valpolicella DOCG



This wine is made from grapes harvested in various vineyards located on hills in the Valpolicella area (Mezzane and Tregnago hills). Amarone Ansari is a blend of three different barrels, each one is the result of a careful selection by ANtonietta, SAbrina and RIccardo, who have collaborated in synergy in the cellar to create an Amarone of great personality, faithful to the Tedeschi style, which is handed down in the family for generations.



Grapes

- 35% Corvina
- 40% Corvinone
- 20% Rondinella
- 5% Oseleta

PRODUCTION PROCESS

Harvest

Mid-end September

Drying process

100 days with a control of humidity

Soft pressing

Alcoholic Fermentation

40-60 days at 15°C (59°F)

Maturation

30-36 months (Slavonian Oak)

Bottling

6 months bottle ageing



Chemical Data

- Alcohol: 16,5%
- Sugars: 3,5 g/l
- Total acidity: 6,8 g/l
- Dry Extract: 38 g/l



Ageing

Long keeping wine



Bottle size

750 ml



VINEYARD NOTES

Soil

Marl, rich in skeleton

Vine density

5500 plants/hectare

Vineyard

20 years (average)

Cultivation system

Guyot

Pruning

12 buds/plant

Production

8000 kg/hectare



TASTING NOTES

Clear and transparent

Ruby red



Currant, black cherry, fig and plum

Coffee and pepper



Great structure and intense fruity character

Elegant wine, velvet tannins, persistent



Beef and game

Aged cheeses



14°-16°C (57-61°F)



Website



Video

@TedeschiWines

