

MATERNIGO Amarone della Valpolicella DOCG Riserva

The Amarone Riserva Maternigo is produced from grapes harvested from the Barila vineyard on the Maternigo Estate. The soil of this vineyard has undergone careful zonation and characterization and is distinguished by its very low vigor, which in turn, yields grapes that have a particularly rich stucture. The calcium content contributes to the wine's elevated aromaticity. This Amarone, available only in select vintages has great character, is particularly fruity, complex and at the same time elegant all of which recall the unmistakable Tedeschi brand. The name Maternigo, means "mother's land ", and is a term attributed to its history as a structure dedicated to housing pregnant girls.



Grapes

- 40% Corvina
- 40% Corvinone
- 20% Rondinella

PRODUCTION PROCESS

Harvest Mid-end September

Drying process 100 days with a control of humidity



Soft Pressing

Alcoholic Fermentation 40 days at 15°C (59°F)

Maturation 48 months (Slavonian Oak)

Bottling 12 months bottle ageing

Chemical data

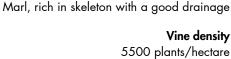
- Alcohol: 17%
- Sugars: 5 g/l
- Total Acidity: 6,1 g/l
- Dry Extract: 37 g/l



Ageing Long keeping wine

Bottle size 750 ml 1500 ml





Vineyard age

VINEYARD NOTES

Soil

12 years (average)

Cultivation system Guyot

> Pruning 12 buds/plant

Production 8000 kg/hectare

TASTING NOTES

Clear and transparent Ruby red

Currant, black cherry, rasberry and plum Spicy and roasted notes

Great structure and intense fruity character Balance, elegant, velvet tannins, persistent





Beef and game Aged cheeses



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14°-16°C (57-61°F)





Video

Website

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