

# 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 structure. 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 NOTES

#### Soil

Marl, rich in skeleton with a good drainage

#### Vine density

5500 plants/hectare

#### Vineyard age

12 years (average)

#### Cultivation system

Guyot

#### Pruning

12 buds/plant

#### Production

8000 kg/hectare

### TASTING NOTES

Clear and transparent  
Ruby red

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

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

Beef and game  
Aged cheeses

14°-16°C (57-61°F)



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