

# 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

