

MARNE 180

Amarone della Valpolicella DOCG



About the name "Marne 180": Marne means marl, the variety of soil on which we've planted our vineyards; 180 are the degrees of exposure of our vineyards, from south-west to south-east. This wine is made from grapes harvested in various vineyards located on hills in the Valpolicella area (Mezzane and Tregnago hills). Different sources and different grape varieties are important to obtain a well-balanced wine with the fine structure that only a few single areas in the Valpolicella zone can provide.

Grapes



- 35% Corvina
- 35% Corvinone
- 20% Rondinella
- 10% Other traditional varieties

PRODUCTION PROCESS



Harvest

Mid-end September

Drying process

4 months with 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: 3,0 g/l
- Total Acidity: 6,4 g/l
- Dry Extract: 39 g/l



Ageing

Long keeping wine



Bottle size

375 ml, 750 ml,
1500 ml, 3000 ml



VINEYARD NOTES

Soil

Clay and limestone, rich in skeleton

Vine density

5500 plants/hectare

Vineyard age

20 years (average)

Cultivation system

Guyot

Pruning

12 buds/plant

Production

8000 kg/hectare



TASTING NOTES

Clear and transparent

Ruby red



Currant, raspberry and cherry

Pepper and balsamic notes



Vertical Wine

Well structured and velvety tannins

Great balance and persistence



Beef and game

Aged Cheeses



14°-16°C (57-61°F)



Website



Video

@TedeschiWines

