

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)



Website



Video

@TedeschiWines

