

# MARNE

## 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 a control of humidity



#### Soft Pressing

#### Alcoholic Fermentation

40-60 days/15° C (59 F)

#### Maturation

30-36 months (Slavonian oak)

#### Bottling

6 months bottle ageing



### VINEYARD NOTES

#### Soil

Clay and limestone rich in skeleton

#### Vine density

5500 plants/hectar

#### 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, cherry, pepper and balsamic notes



Vertical wine.

Well structure and velvety tannins

Great balance and persistence



Beef and game

Aged cheeses



14-16 C (57-61 F)



### Chemical data

- Alcohol: 16 %
- Sugars: 3 g/l Total
- acidity: 6,9 g/l Dry
- extract: 35 g/l



### Ageing

Long keeping wine



### Bottle size

375 ml, 750 ml

1500 ml, 3000 ml



Website



Video

@TedeschiWines

