



Amarone della Valpolicella Classico

VIRGO MORON

Soil: Calcareous soil.

Age and position of the vineyards: Vineyards on "Moron" hill with an average altitude of 200 mt. Average age between 20 and 30 years.

Vineyards: From selected vineyards of Valpolicella; Corvina, Corvinone Rondinella.

Production per ha: 80q/ha

Harvest: Hand - harvest. After about 100 day of drying process, the grapes had shed 35-38% of their weight. Extreme care exercised to maintain clean, healthy grapes throughout the process.

Vinification: Traditional. In January soft-pressing of the grapes and maceration on the skins with daily remontages in order to extract all the fragrances, perfumes and the colors typical of this wine.

Refinement: 18 months in 225 liter Allier oak barriques to gain roundness and structure. Six months of refinement in bottle.

Color: Deep ruby color with red shades tending to garnet with the ageing.

Bouquet: Intense complex bouquet with multi-layered aromas of dark flowers like violets red roses, cherries preserved in alcohol, morels and plums. Hints of black pepper, liquorice and plain chocolate.

Flavor: Wide, warm, elegant and velvety in the mouth with a long persistence and harmony.

VIGNA
800
DI GIANFRANCO ELAMPINI

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