

# TAJAPIERA

## Amarone della Valpolicella Classico DOCG



### PROVENANCE:

The grapes for Tajapiera come from the **Valpolicella Classico** region. The vines are cultivated on **calcareous soils**, mainly in the communes of Marano di Valpolicella and Fumane.

### VINE TRAINING:

**Pergola Veronese** and **Guyot**

### GRAPES:

Corvina Veronese and Corvinone Veronese 75%, Rondinella 25%

### HARVEST:

**Hand-harvested** from mid-end September, we take care to select only the very best grapes.

### APPASSIMENTO METHOD:

The grapes are **dried in dedicated drying rooms** with controlled humidity and ventilation from the end of September for approximately 100 days. The grapes naturally lose 35-40% of their weight during this time. Great care is taken to keep the grapes **intact** and **completely healthy**.

### VINIFICATION:

The dried grapes are **softly pressed** in December/ January. Fermentation is in **stainless steel tanks** at 22-23°C and the wine undergoes **maceration on the skins** for 20 days, with daily **remontages**.

### AGEING:

60% of the wine is **aged in medium toasted French oak barriques** for 18 months.

### TASTING NOTES:

**Deep garnet** in colour. An **ethereal nose**: vanilla, spices, cherryish notes and plums. **Full-bodied**, warm and velvety.

### TO SERVE:

**A big red**, ideal with roasted meats, game and mature cheeses. We recommend opening it an hour in advance and serving at a temperature of 17-18°C.