

TAJAPIERA



Amarone della Valpolicella DOCG

Grapes: Corvinara (60%), Molinara (30%), and Rondinella (5%); plus a further 5% of other local grape varieties.

Vineyard area: Valgatara and San Pietro in Cariano. In the heart of the Valpolicella area.

Harvest: in October, only the smallest, driest and most mature grapes are selected for picking (usually a maximum of 50% of the crop). In good years only 2.500 litres per hectares are produced.

Vinification: in February, the dried, condensed grapes are softly pressed and are put through a cold maceration. Due to the grapes high sugar content and natural yeasts, a long, slow fermentation is carried out in stainless steel tanks at a temperature of 25°C. These tanks are specifically designed for the fermentation of Amarone to allow permanent contact with the skins. Fermentation lasts for 45-60 days. After the wine has completed its malolactic fermentation, it is then kept on its fine lease for 3 months, then racked and aged in Slavonian oak barrel for two years.

