

Capitel Monte Olmi

Amarone della Valpolicella DOCG Classico Riserva

Monte Olmi is the name of this vineyard, located at Pedemonte di Valpolicella in the heart of Valpolicella Classica. The vineyard has a south-western exposure and is 2.5 hectares in size. It is laid out on terraces in order to ensure efficient draining in case of abundant rainfall. At the same time, the depth and the clay structure of the terrain serve to retain water during dry period.



Vineyard Notes

Soil: red clay and limestone (30% of which 5% active) of moraine origin.
Vine density: 3500 vines per hectare.
Vineyard age: 20 years.
Cultivation: Pergola System.
Pruning: 10/14 buds/plant.
Production: 6000 kg/hectare.
Grape varieties: 30% Corvina, 30% Corvinone, 30% Rondinella, 10% Oseleta, Negrara, Dindarella, Croatina, Forselina.

Winemaking Technique

Grape harvest: end of September, beginning of October.
Grapes drying in fruit storage structure: controlled humidity 4 months.
Soft pressing
Alcoholic fermentation and maceration: 40/60 days/temperature 15-18° C.
Ageing: 4 years.
Bottling and bottle ageing: 12 months.

Description Of The Wine

Color: strong ruby red. Clear and transparent.
Bouquet: aromas of crushed blackberries, spice and flowers combined with notes of Slavonia oak.
Flavor: full-bodied, with peppery, berry character, medium tannins and a fine finish. The after-taste confirms the character of the bouquet. This wine has a long-lasting and persistent flavour.
Suited for ageing: it is a keeping wine.
Combinations: red meat and game-cheeses, aged cheeses.
Serve at: 16-18° C.

Chemical Analysis

Alcohol (% in vol.): 17
Reducing Sugar (g/l): 5,5
Total Acidity (g/l): 6,8
Net Dry Extract (g/l): 42,7
Total Phenols (mg/l): 3400

Bottle Size: 750 ml, 1500 ml