

## ANSARI

### Amarone della Valpolicella DOCG

This wine is made from grapes harvested in various vineyards located on hills in the Valpolicella area (Mezzane and Tregnago hills). Amarone Ansari is a blend of three different barrels, each one is the result of a careful selection by ANtonietta, SABrina and RICcardo, who have collaborated in synergy in the cellar to create an Amarone of great personality, faithful to the Tedeschi style, which is handed down in the family for generations.

The symbol on the label is connected with the name ANSARI formed by the combination of the two initial letters of ANtonietta, SABrina and RICcardo Tedeschi. On it there are three grapes and the representation of the concentration process in the drying phase. In this way it is determined a symbol capable of transmitting the character, naturalness and extreme balance that characterizes this wine.



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### Vineyard Notes

**Soil:** clay and limestone with a strong rock structure.  
**Vine density:** 5500 vines per hectare.  
**Vineyard age:** 20 years.  
**Cultivation:** Guyot.  
**Pruning:** 12 buds/plant.  
**Production:** 8000 kg/hectare.  
**Grape varieties:** 35% Corvina, 40% Corvinone, 20% Rondinella, 5% Oseleta.

### 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:** in Slavonian oak barrel for about 30 months.  
**Blending**  
**Bottling and bottle ageing:** 6 months.

### Description Of The Wine

**Color:** strong ruby red. Clear and transparent.  
**Bouquet:** intense fruity notes of black currant, blueberry, ripe cherry, plum, fig, well blended with notes of coffee, pepper. The balsamic character, the hallmark of the wines produced by the family, is mixed with these notes.  
**Flavor:** balanced wine with good structure and a warm sensation. The wine is well balanced. The retro-smell confirms the notes on the nose. It is a long and persistent wine.  
**Suited for ageing:** it is a keeping wine.  
**Combinations:** red meat and aged cheeses.  
**Serve at:** 16-18° C.

### Chemical Analysis

**Alcohol (% in vol.):** 16,5  
**Reducing Sugar (g/l):** 3,5  
**Total Acidity (g/l):** 6,8  
**Net Dry Extract (g/l):** 38  
**Total Phenols (mg/l):** 2500

### Bottle Size: 750 ml