

DOMINI VENETI

Our Valpolicella, your wines.



AMARONE DELLA VALPOLICELLA DOCG CLASSICO RISERVA MATER

This deep red wine comes from the Jago vineyard with optimal characteristics. Amarone Riserva Mater is a wine par excellence that reflects the close relationship with Mother Nature, as depicted in the label by the artist Gianni Burato. It has a full-bodied and softly elegant flavour, with a nose that recalls dried fruit. At the table it is a wonderful ally of braised and refined dishes, and best expresses itself with aged cheeses as well. Uncork it to enliven conversation and lighten spirits. Serve at 18-19 °C, and success is guaranteed.

THE VINEYARD

Located in the heart of the Valpolicella Classica area, in the hamlet of Jago on dry terraces. Altitude from 200 to 250 metres above sea level. Southeast exposure. Soil type: very varied, sometimes clayey, sometimes limestone, over alluvial debris. Vineyard grassing. Training system: Veronese pergoleta. Age of producing vines: 15-25 years. Load of buds per vinestock: 16/18. Planting density: 3,300/3,500 vines per hectare. Average yield per hectare: 20 hl.

PAIRINGS It pairs well with game, grilled meat, braised meat and aged cheeses. Great for enlivening conversation or inspiring meditation.

VINTAGE 2015

VINTAGE A very balanced year, even if the summer was fairly dry, during which time the excess water supply from the rainy 2014 nourished the vines. Thanks to the warm and prolonged summer temperatures, the vines notably developed their photosynthesis, increasing the concentration of sugars and colours. The 2015 vintage is marked for its great balance and longevity, with very soft and sweet tannins.



GRAPES

60% Corvina

15% Corvinone

15% Rondinella

10% other varieties as per DOCG regulations



TYPE

Dry red wine



FORMAT

750 ml



SERVING TEMP.

18-19 °C



ALCOHOL CONTENT

16,5% vol

PRODUCTION

Harvest: end of September, first ten days of October with exclusively hand-picked selection. Drying in drying rooms known as "fruttaio" for 130 days. Crushing with de-stemming of the grapes. Fermentation temperature from 12 to 23 °C. Maceration for 35 days, 15 of which cold. Manual punching-down three times a day. Complete malolactic fermentation. Aged in wood, then in bottles. Stabilisation: natural.



TASTE WITH THE WINE MAKER

Watch the video

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