

Amarone della Valpolicella Classico DOCG



The beating heart of our tradition, Amarone “Campo di Villa” is our distinctive cru, originating from the majestic vineyard located among the marls of the ancient contrada of Villa. This ancient vineyard dominates the Negrar Valley, serving as a treasure chest of values and affections that represent the excellence of our family history.

Here the historical resurgent ideal of founder Giovan Battista Quintarelli is fused with the young innovative passion of his great-grandson Francesco, embodying a contemporaneity that harmoniously blends with the history and tradition of these centuries-old walls. “Campo di Villa” is a testament to historic Valpolicella that transcends its borders.



Production area

Negrar Valley, classic Valpolicella.



Grapes

2.5 kg grapes dried until mid-January (Corvina gentile, Corvina grossa, Rondinella, Molinara).



Harvest

By hand, in the second half of September, with the grapes placed in boxes. The grapes are subjected to drying until about the middle of January.



Pressing

In January the grapes are removed from the drying boxes, the bunches waxed and then subjected to a soft crushing.



Fermentation

Vinification in steel at a controlled temperature and contact with the skins for about 40 days with hand punching down.



Aging

Fermentation in steel, 1 year resting on fine lees, at least 60 months resting in large Slavonian oak barrels, followed by about 14 to 18 months resting in bottles before sale.



Organoleptic characteristics

Its garnet red color has intense reflections. A beautiful texture and partial impenetrability. The nose is decidedly complex with a nice verticality of the aromas. It expresses all the elegance of a limestone and marly, fine and frank territory. Fruity with a pleasant sensation of blackberry cherry drowned in chocolate. A Boer that emanates rich sensations of cocoa and black berries. Sweetly balsamic with nuances of gentle tobacco and chestnut honey. On the palate it has a nice freshness and a distinct sapidity. It opens with kindness and offers an enveloping and captivating round tannin. Licorice and black pepper with delicate hints of clove and cinnamon. Definitely almond finish with long persistence.



Pairing

This Amarone, a true gentleman in top hat and tails, expresses an overall elegance and remarkable complexity. Perfect with spicy, long-cured meats such as Violino di Chiavenna, black Sila pork ham or gray Casentino Tuscan ham.

It pairs beautifully with elaborated meat dishes, braised Chianina IGP meats, game and fillet of white beef from the central Apennines. Ideal with long aged Italian cheeses such as Castelmagno DOP, Bitto DOP, Bagoss, Vezzana Vecchio, Monte Veronese Stravecchio di Malga Presidio Slow Food, Caciocavallo podolico, Ragusano DOP. Experience the pleasantness of pairing it with a touch of at least 80 percent South American single-origin dark chocolate. At the end of the meal, enjoy its harmony next to a round Cuban Toro Cohiba.

Service temperature

18 – 20°C

Alcohol content

15,5%

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