

Marne 180

Amarone della Valpolicella DOCG

About the name “Marne 180”: marne means marl, the variety of soil on which we’ve planted our vineyards; 180 are the degrees of exposure of our vineyards, from south-west to south-east. This wine is made from grapes harvested in various vineyards located on hills in the Valpolicella area. Different sources and different grape varieties are important to obtain a well-balanced wine with the fine structure that only a few single areas in the Valpolicella zone can provide.



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, 35% Corvinone, 20% Rondinella, 10% Rossignola, Oseleta, Negrara, Dindarella.

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° 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: notes of vanilla and ethereal airs depending on the period of aging in the barrel; notes of sweet fruits such as currants, blueberries, cherries depending on the varieties of grapes.
Flavor: wine with a velvety, raisiny character combined with the structure and typical stylish bitterness to give it good balance. It has an enduring and persistent flavour.
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): 4,5
Total Acidity (g/l): 6,1
Net Dry Extract (g/l): 39
Total Phenols (mg/l): 2600

Bottle Size: 375 ml, 750 ml, 1500 ml, 3000 ml