



# Giuseppe Lonardi Amarone della Valpolicella Classico D.O.C.

(ah-mah-ROH-nay dayla vahl-pohl-ee-CHAY-lah KLAH-see-ko)

Of all the wines of Italia, none is more breath-takingly unique than the wine of Verona called Amarone. And, in our opinion, few make it better than Giuseppe Lonardi. His Amarone is remarkably port-like and very concentrated, with powerful, heady aromas of dried fruit potpourri, chocolate, cedar chest, and exotic spice. The production is micro, and it shows in this luxurious, breathtaking wine. That is one reason why this monumental wine will age for 30+ years.



LOCATION

Veneto, Italia.  
(Town of Marano)  
7 hectares. 350 meters.



SOIL

Dense clay.



ESTATE

Giuseppe Lonardi.  
(ju-ZEP-ay lo-NAHR-dee)



VINE

Spurred Cordon. Tendone.  
4,000 vines per hectare.  
.5 bottle per plant average yield.



WINEMAKER

Giuseppe Lonardi.  
(ju-ZEP-ay lo-NAHR-dee)



VINIFICATION

Fermentation in temperature  
controlled stainless steel for 25 days.  
Grapes are raised for 90 days.



VARIETALS

75% Corvina,  
20% Molinara,  
5% Rondinella.



BARREL

2nd passage Slavonian tonneaux.  
2nd passage Slavonian barrels.



RESIDUAL SUGAR

4.5 grams per liter.



MATURATION

24 months in the barrel.  
6-10 months in the bottle.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

750 cases.



ALCOHOL

15.0% by volume.



FOOD PAIRING

Ossobuco, hearty Porcini mushroom  
risotto, and aged balsamic drizzled  
over bleu cheese.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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