

*Cà della Scala*®

AZIENDA VINICOLA dal 1957

*Pianissimo*  
AMARONE *della*  
VALPOLICELLA



*Il buon vino è ogni volta una sinfonia di quattro movimenti,  
eseguita al ritmo delle stagioni.  
Il sole, il terreno, il clima e i vitigni modulano  
l'opera, mentre il vignaiolo, come solista, imprime la sua cadenza.*

*Philippe Margot (contemporaneo)*

**Appellation:** Amarone della Valpolicella Classico D.O.C.G.

**Grape variety:** 40% Corvina, 30% Corvinone, 30% Rondinella

**Production zone:** Classic Valpolicella, in Fumane district hills.  
Medium chalky soil

**Harvest:** third week of September, hand-picked grapes

**Yield:** 40 liters for each 100 kilograms of grape

**Vinification:** 3 months natural drying process before crushing and destemming grapes. Gentle pressing and long fermentation with seasonal temperature with finalization of malolactic one

**Ageing:** 24 months in Slavonia oak casks of 20/30 or 50 hl, then a fast stop of 5/6 months in new tonneaux

**Refining:** 6 months in bottle

**Tasting notes:** deep medium ruby red. The bouquet is typical, jammy, with red berries fruits and dried figs notes, balsamic and spicy. The taste is balanced, fine and velvety, fresh and savory, with round tannins and a long end

**Food pairing:** roasted or braised red meat, furred game, aged cheese. Venetian tradition: risotto all'Amarone. Perfect alone, as meditation wine

**Music:** Giacomo Puccini, "Madama Butterfly"

**Serving temperature:** ideal at 20° C in balloon glasses. Please, lead at temperature slowly. Please store it in cool and dry places, preserving it from sun and heat sources

**Ageing potential:** 8/10 years. Please, open the bottle 1 hour before serving it and, if necessary, decant the wine before tasting it

**Alcoholic content** 15% vol.

**Wine list reference:** Cà della Scala of Italo Cescon, Amarone della Valpolicella Classico D.O.C.G., "Pianissimo"