



**True Terroir Ltd.**

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## **AMARONE DELLA VALPOLICELLA CLASSICO RISERVA "MARTA GALLI" DOCG - LE RAGOSE**

This wine is produced from a meticulous selection of grapes.

### **Territory:**

The grapes are sourced from 16 hectares of vineyards, cultivated over several years. The vineyards are ideally situated with a west-southwest exposure and feature red and brown clay soils, as well as Eocene limestone. The grapevines are grown on a simple trellis system.

### **Winemaking:**

During the harvest in September, only the bunches with grapes spaced apart are selected to facilitate better air circulation for drying. These hand-harvested bunches are placed on flat plastic trays to dry until January, maintaining controlled humidity and temperature. This drying method is known as "Appassimento." After destemming, fermentation occurs in stainless steel tanks using indigenous yeasts for about 20-30 days. The wine is then aged in oak barrels (Allier, Tronçais, Vosges), with 30% of the barrels being new and 70% used for 48-60 months. Finally, the wine is bottled and allowed to rest for at least 6 months before release.

### **Tasting Notes:**

This wine is intense and extraordinarily powerful, yet rich in tannins, with notes of black cherry. It has a hot, strong, full-bodied, and velvety character with a pleasantly



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bittersweet taste, resulting in an elegant and well-balanced profile.

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<b>Style</b>	Powerful and Structured Red
<b>Producer</b>	Le Ragose
<b>Categoria</b>	Red
<b>Country</b>	Italy
<b>Region</b>	Valpolicella, Veneto
<b>Grape Variety</b>	Corvina, Corvinone, Rondinella
<b>Vintage</b>	2011
<b>Barrel</b>	48 Months, 60 Months
<b>Alc %</b>	16%
<b>Organic &amp; Biodynamic</b>	Sustainable Quality
<b>Bottle Quantity</b>	750 ml
<b>Food &amp; Wine Matching</b>	Aged Cheese, Beef, Blue Cheese, Cheese, cured meat, Game (Deer – Venison), Gorgonzola, Lamb, Light Blue Cheese, Mature and hard cheese, Meats, Mushrooms, Parmigiano Reggiano, Pasta, Pork, Poultry, Red meat, Rich meat Casseroles, Risotto, Sausages, Typical Italian Pasta e Fagioli soup (Pasta and Beans), Veal, White Meats