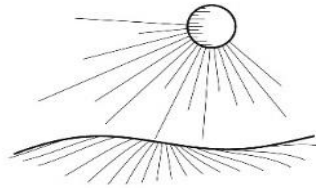


# I CAMPI



## *Amarone della Valpolicella DOC* **"Campo Marna Cinquecento"**



**Denomination:** Amarone della Valpolicella DOC

**Name of the wine:** Campo Marna Cinquecento

**Grape Varieties:** Corvina and Corvinone 85%, Oseleta 10%  
Croatina 5%

**Area of production:** Progno in Cellore and Marl of Tregnago

**Year of system:** from 1971 to 2003

**Density of system:** 3000 - 8000 plants/ha

**Yield per hectare:** 5 000 - 7000 kg of grape per hectare

**Yield per plant:** 0,6 - 1,2 kg

**System disposition:** 1m x 3m - 0,65m x 2m

**Vineyard surface:** 1 ha

**Altitude of the vineyard:** up to 500 m. a.s.l.

**Exposure:** south - south east

**Training system:** Pergoletta Veronese - Guyot

**Soil:** Stony and marl

**Climatic notes:** well exposed and windy area

**Harvest:** September - October

**Destemming and crushing:** yes

**Maceration:** 10 - 15 days

**Clarification:** static - natural

**Fermentation container:** inox - wood

**Temperatures of fermentation:** 23° - 25° C

**Yeasts:** selected in the cellar

**Fermentation length:** 10-15 days

**Malolactic fermentation:** complete in wood

**Eleavage:** six months on the yeasts with batonage

**Aging:** 3 years in new barrique + 2 years in bottle

**Bottling:** Week of Easter

**Alcohol:** 16 % Vol

**PH:** 3,17

**Total acidity:** 6,5 gr/l in tartaric acid

**Net dry extract:** 46 gr/l

**Best evolutionary peak:** three year after bottling

**Aging capacity:** very long