



Capitel de Roari

Amarone della Valpolicella Classico DOCG



Located within Valgatara, in the heart of Valpolicella Classico, the Luigi Righetti estate is a family-run winery with deep roots & charm. Since 1909, when Angelo Righetti first earned a reputation as an outstanding winemaker, the family has focused on producing quality wines while offering great value. Righetti's wines exhibit an exceptional balance between fruit, wood aging, acidity and alcohol. Gian Maria Righetti is the fifth generation within the Righetti family to carry on the family, wine-making tradition. Gian Maria's father, Luigi, took over winemaking in the 40's and was the first in the family to consider production beyond supply of local demand. Today, he is still active in the estate's day to day operation. Gian Maria, who took over winemaking responsibilities in 1985, has broadened the line to include single vineyard offerings and wines with international appeal.

Capitel de Roari is a premium Amarone, coming from the best grape selection, and receiving delicate oak treatment. This is a well-balanced Amarone that still exhibits much of the dark fruit flavors, earth and meaty components expected of Valpolicella.

GRAPES

80% Corvina - 20% Rondinella

VINIFICATION

The land, rich in chalky clay, and the sun are key elements that encourage the accumulation of sugar and flavor within. The grapes are picked in bunches during the month of September, and placed on mats to dry until January, February. The wine is then placed in steel basins until July or August. It is then aged for 3 years, partly in oak barrels and partly in French barriques.

COLOR

Deep ruby red

BOUQUET

Complexity of scents that emphasize dried fruit, black cherry, sweet spices and almonds with a hint of anise.

FLAVOR

Extremely rich flavors of dark and dried fruit; elegant with a long, smooth finish and lingering aftertaste. Well balanced with good acidity.

PAIRINGS

Complements steak or pork roasts, hearty pastas and seasonal cheeses.

ALCOHOL CONTENT

14.5%

SERVING TEMPERATURE

61-64°F

RS:	5.7
Acidity:	5.7
pH:	3.5
Yield:	30 HI/Ha



VALPOLICELLA WINE REGION

MAP WITH GEOGRAPHICAL SPECIFICATIONS



- VALPOLICELLA DOC
- VALPOLICELLA DOC CLASSICO
- VALPOLICELLA DOC VALPANTENA