

**REGION** - Valpolicella, Veneto

**APPELLATION** - Amarone della Valpolicella  
Classico D.O.C.G.

**VARIETAL(S)** - 15% Corvina, 15% Corvinone,  
30% Rondinella, 30% Molinara, 10% Oseleta

**VINEYARD SIZE** - 1,0 hectares (planted in 1992)

**SOIL** - Volcanic soils from glacial origins (moraine)

**ANNUAL PRODUCTION** - 225 cases

**CELLARING POTENTIAL** - 10 to 15 years

### VINIFICATION

Grapes were manually harvested and placed into small wooden crates. They were dried until the first weeks of February 2013. The grapes were destemmed and soft-pressed into open-top wood fermenters where they underwent primary fermentation for 20 days at temperatures that never exceeded 26°C with daily pumpovers. Once malolactic fermentation was completed, the wine was raked into French tonneaux (500 L) where allowed to age on its lees for 60 months before being bottled. The wine rested in bottle for an additional 12 months before its release.

### TASTING NOTES

**NOSE** - Fresh cherry, dried cranberry, blackberries, hint of green bell pepper, vanilla, salted caramel and clove.

**PALATE** - Full body; medium-plus acidity; and very round and plush tannins. Very elegant and finessed Amarone. Lots of fresh fruit, potpourri and hints of smoke on the finish. Very long.

