

Allegriani



# AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2019



Amarone della Valpolicella Classico D.O.C.G.



Corvina Veronese 45%, Corvinone 45%, Rondinella 5%, Oseleta 5%



**Region** Veneto

**Area** Valpolicella Classica, Fumane, Verona

**Altitude** 450-520 metres above sea level (1476-1706 feet)

**Exposure** Southeast

**Soil characteristic** Varied, but mostly clayey and chalky soils of volcanic origin

**Training system** Guyot

**Average age of the vines** 37 years

**Density of the vineyards** about 5,000 plants/Ha



**Harvest** Hand harvest of selected bunches carried out in late September

**Appassimento (drying process)** Naturally dried for 3-4 months in the drying facility. The grapes lose 40-45% of their original weight



**Vinification** De-stemmed and soft-pressed in early January



**Fermentation** In temperature controlled stainless steel tanks

**Fermentation temperature** 8-22°C (46-72°F)

**Length of fermentation** 25 days with daily periodic pumping over

**Ageing** 18 months in oak, then blended together for 7 months



Harvest 2019 began in mid-September and ended in mid-October, returning us to a more 'classic' harvest schedule than in recent years.

Overall it was a vintage characterized by a mild winter. Temperatures fell to below 0°C on just a few nights in January, whilst peaks of 10°C were recorded both in early December and in early January. The soils were therefore still 'workable', so and we took the opportunity to aerate them with some superficial subsoil tilling. Between the end of March and the beginning of April, temperatures settled above 10°C and the vine's new vegetative cycle began. The absence of significant rainfall during budding considerably reduced the impact of the main pathogen: downy mildew. In May, the scenario changed abruptly, with the advent of considerable wet weather and very low, practically winter-like temperatures. This situation conditioned the life cycle of all plants, not just vines. The real difference came with the summer, especially in our hillside and upper-hillside vineyards, where temperatures remained below 30/32°C. This is also why we expect wines with exceptional finesse and elegance.



The controlled drying (*appassimento*) of the harvested grapes, which lasts for a about one hundred days, brings with it the great aromatic intensity of dark fruit and undergrowth, together with spicy and tobacco notes. The impact on the palate is powerful and vigorous, with the wine gradually tapering on the acidic and savoury momentum, extending gently with a clean, dry finish.



dark fruit



spices



undergrowth



tobacco



Traditionally enjoyed with game, roasted and grilled meats, casseroles and well matured cheeses. Excellent with hearty dishes. Amarone's distinctive flavour compliments exotic sweet and sour cuisine and is therefore also perfect with Asian and middle-eastern dishes



Serve at 18°C (64°F) and open the bottle an hour before drinking.



Ageing potential more than 20 years.



375 ml • 750 ml • 1,5 L • 3 L • 5 L



Wine Spectator

27 times 90+

WINEENTHUSIAST

15 times 90+

Robert Parker  
WINE ADVOCATE

15 times 90+

JAMES SUCKLING.COM

19 times 90+



26 times Tre Bicchieri