



# AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2020



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** Double Guyot

**Average age of the vines** 38 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 and left to age in the bottle for 14 months



**Alcohol content** 16.27% Vol

**Total acidity** 6.20 g/l

**Residual sugars** 3.4 g/l

**Dry extract** 36.7 g/l

**pH** 3.40



2020 has certainly not been a lucky year: the pandemic, hurricanes, and hail. Nature, however, was able to surprise us again this time, and we have to consider ourselves lucky to have been spared the violent weather that hit areas not far from us in the province of Verona. The ripening of the grapes proceeded somewhat in fits and starts, especially because of the rain in the summer. The good weather in September, however, in combination with our decision not to accelerate the harvest, enabled us to obtain excellent quality grapes. For the reasons we have mentioned, the harvest was prolonged and, like all long harvests, this made it possible to choose the best time to harvest in every single plot and for every single variety, from Corvinone to Corvina, and from Oseleta to Rondinella. The work we carried out in the last few weeks in the vineyard, but also in the previous months, to contain plant vigour and select the bunches, did the rest.



Intense ruby red color, vibrant and conveying energy. Approaching the nose, it reveals itself gradually; initially, the mineral and sulfurous notes emerge, followed by a hint of oak that quickly gives way to an exuberant and ripe fruit profile. A fleshy, sweet cherry dominates, enriched with balsamic and spicy nuances. In the mouth, the power is never an end in itself but imparts fullness and vigor to the sip, which extends decisively to a long and passionate finish.



mineral



oak



cherry



balsamic



spices



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

28 times 90+



16 times 90+



16 times 90+

JAMES SUCKLING.COM

21 times 90+



27 times Tre Bicchieri