

VILLA
BORGHETTI

AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

CLASSICO

2015

WINEMAKING

This Amarone is obtained from the best bunches harvested by hand and left to raisin in wooden crates per 4 months. After raisining, the grapes increase in sugar extracts by 25-30%. At the end of January the aged grapes are pressed and left to ferment for 30 days at controlled temperature. Then, around 70% of the wine is transferred in oak barrels, while the remaining in larger tonneaux where malolactic fermentation takes place. The wine ages in wood for about 16 months before bottling and it is aged in bottle, before being released.

WINEMAKER'S NOTES

The Villa Borghetti Amarone perfectly expresses its terroir: it has a broad nose, with intense forthright scents of black berries and cherries, spicy tones that are reminiscent of chocolate and freshly roasted-coffee, as well as sweetish vanilla-like notes. On the palate it is warm and well-balanced, with gentle tannins. On the finish the typical notes of semi-dried grapes emerge.

HARVEST / 2015

A year characterised by extremely high temperatures and little precipitation during the growing season which assisted in defending the vines from attack by pathogens.

VILLA BORGHETTI

A dive into traditional Veneto enology, with the best vines from Villa Borghetti in the heart of classic Valpolicella for the red wines, and from the most famous areas near Verona for the white wines.



Origin

Valpolicella
Classica

Alcohol

15%

Grapes/Blend

Corvina 65%
Rondinella 25%
Negrara 10%

PH

3.50

Total acidity

6 g/l

Ageing

16 months

Residual sugar

9 g/l



Awards

IWC 2018 - Gold Medal 96 points
Luca Maroni 2019 - 92 punti