



# AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
2015

## WINEMAKING

The grapes are carefully selected and harvested in mid-September and laid down to dry in the drying loft for about 3 months where the bunches lose about 25-30% of their weight and substances in the grapes become concentrated.

After pressing in mid-January, alcoholic fermentation in steel vats begins, for around 25-30 days at a controlled temperature. Continuous punching down is carried out to encourage extraction of colour and tannin. When finished, the wine is transferred to French oak barrels where the malolactic fermentation takes place that gives softness to the wine.

## TASTING NOTES

Deep red in colour, with a broad nose, fresh and decisive aroma of red fruits like blackberry and cherry, spicy tones reminiscent of chocolate, toast and sweet notes of vanilla. The palate is warm, balanced, with soft tannins and notes of appassimento on the finish.

## HARVEST / 2015

The vintage year was optimal, characterized by the right balance between sun and precipitation. Spring was mild, followed by a hot and dry summer in June and July. The precipitation of August and the dry climate of September created optimal ripening conditions for the grapes and a harvest with an excellent character.

**Black Label** is a selection of Veneto wines characterized by the appassimento technique. A tribute to the first bottles of Amarone and Ripasso produced by the first generation of the family in the 70s. Black Label incorporates the elegance and classicism of the Veronese oenological tradition.



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**Geographic area**  
Valpantena

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**Alcohol by volume**  
15%

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**Grapes/Blend**  
Corvina 65%  
Rondinella 25%  
Corvinone 5%  
Negrara 5%

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**PH**  
03:50

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**Total acidity**  
6 g/l

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**Ageing**  
18 months

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**Residual sugar**  
10 g/l