



AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
2017

WINEMAKING

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

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 giving 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 / 2017

This vintage was characterized by warm climate and low rainfall in the winter months. From June to August, the temperatures were high, sometimes with drought phenomena. In September, thunderstorms occurred with sudden lowering of the temperature compared to the historical average. Overall, the conditioned stress was well tolerated by the vine throughout the production area.

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.



Geographic area
Valpantena

Alcohol by volume
15%

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

PH
3,40

Total acidity
5,85 g/l

Ageing
18 months

Residual sugar
8 g/l