AMARONE DELLA VALPOLICELLA
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
2019

VINIFICATION

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

Intense red colour. The nose is fruity with notes of blackberries and dark chocolate.
On the palate this Amarone is elegant and refined with silky tannins.

HARVEST / 2019

Spring 2019 was generally cool and rainy, but March was warm and dry while the following two months were exceptionally cold and rainy.

The summer was very hot with two significant heat waves at the end of June and the end of July, with temperature averages very similar over the three months of about 25°C reaching peaks over 38°C. The month of June was particularly hot and dry with rainfall well below the average for the period.

Overall, the year could be described as fairly rainy, which, especially in spring, furnished a good supply of moisture to the soil to withstand a warm June without precipitation.

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	**Alcohol by volume**	**Awards**
Valpantena	15%	
		2018
Grapes/Blend	**PH**	James Suckling – **92 points**
Corvina 65%	3,54	
Rondinella 25%		**2007**
Corvinone 5%	**Total acidity**	Wine Enthusiast – **90 points**
Negrara 5%	5,94 g/l	
Ageing	**Residual sugar**	
18 months	6,68 g/l	