

VILLA
BORGHETTI

AMARONE DELLA VALPOLICELLA

DENOMINAZIONE ORIGINE CONTROLLATA E GARANTITA

CLASSICO

2019

VINIFICATION

Grapes are carefully selected and harvested by hand in mid-September, then laid out to wither in wooden crates inside the loft for about 4 months. During this period, the grapes lose approximately 25-30% of their weight, resulting in a concentration of the substances present. After crushing, alcoholic fermentation starts in steel tanks for about 1 month at a controlled temperature. Continuous punching-down is carried out to encourage the extraction of colour and structure. When finished, about 70% of the wine is transferred into oak barriques, the remainder into tonneaux where the malolactic fermentation takes place, giving softness to the wine. After about 16 months of aging, the wine is bottled for further refinement before being marketed.

TASTING NOTES

Intense red color, the nose is broad, with strong aromas of red fruits and a balsamic note. In the mouth it is balanced thanks to the soft 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.

VILLA BORGHETTI

A plunge into the traditional flavours of Veneto oenology with the best grapes from Villa Borghetti in the heart of Valpolicella Classica, and for white wines from the most suitable areas in the Verona area.



Geographic Area
Valpolicella Classica

Alcohol by volume
15.0%



Grapes/Blend
Corvina 65%
Rondinella 25%
Negrara 10%

PH
3.51

Total acidity
5.80 g/l

Ageing in barrels
16 months

Residual Sugar
6.71 g/l

Awards

2016

Annuario dei Migliori Vini Italiani 2020 Luca Maroni
– 92 points

Vinibuoni d'Italia 2020 – 3 Stars

Bibenda 2020 – 4 Grappoli

I Vini di Veronelli 2020 – 91 points