

VINEYARDS

The vineyards are situated in the hills outside Verona in the Valpantena Valley. Cool currents blow down the valley from the foothills of the Dolomites, which helps to moderate the climate, enabling the grapes to ripen slowly. This helps the grapes to retain their aromatic compounds and acidity. The soil is a mixture of clay and limestone with good drainage. The vineyards are south-facing and therefore warmer than other parts of Valpolicella.

VINIFICATION

Selected grapes were picked in mid September and left to dry in specially ventilated rooms until the end of January. During this time the grapes lost about 40% of their natural weight. The grapes were destemmed and crushed at the end of January. Fermentation temperature was between 18°-22°C with daily periodic pumping over, while the length of maceration was 20 days. This Amarone was matured in oak (a mixture of large 'botti' and French oak barriques) for 18 months before bottling.

VINTAGE INFORMATION

2014 was one of the trickiest vintages seen since 1984. It was a mild and wet winter, so pests and pathogens flourished. This led to lots of disease pressure in the vineyards, especially as it was a wet summer. Nevertheless, wines from around Verona look good and are more aromatic than last year and lighter in body than previous vintages. Red varieties like Corvina suffered more than whites. There was a lot of peronospora, especially in lower lying and higher cropping vineyards, resulting in lower yields than 2013.

TASTING NOTE

Deep and intense on the nose with perfumes of dried cherries and blueberries, with notes of spiced autumn fruit compote. On the palate it is powerful but modern, with a lovely balance of ripe tannins and spiced, concentrated savoury cherry fruit character. A touch of woodsmoke completes the long finish. Pair this with pasta dishes with strong tomato or truffle sauces, beef, game and rich meat stews. Perfect as a 'meditation' wine to finish the meal with hard and full favoured Italian cheeses.



GRAPE VARIETIES	90% Corvina/ Corvinone 10% Rondinella
REGION	Veneto
WINEMAKER	Luca Degani Matt Thomson and Alana McGettigan
CLOSURE	Natural Cork
ALCOHOL (ABV)	15%
ACIDITY	5.63
RESIDUAL SUGAR	6.5
WINE PH	3.5