

contrada palui

Amarone della Valpolicella DOCG / 2019

Grape varieties

Corvina, Corvinone, Rondinella

Key data vineyard

See level: ca. 500 m


Orientation: south/south-west on the crest of a hill

Soil composition: clay-limestone soil rich in flint and black blocks of basalt

Type of vine rows: Espalier with Guyot-pruning

Density: ca. 4.400 vines/ha

Production/ha: ca. 8.000kg

Certified organic growth 

Analytical values

Alcohol content: 16,0% vol.

Residual sugar: 1,3 g/l

Total extracts: 37,2 g/l

Volatile acidity: 0,66 g/l

Total sulfur content: 104 mg/l



Vinification

Fully ripe and loosely berried grapes are hand selected into small boxes and left to dry for 1,5-2 months in a ventilated covered space. As a result, water evaporates and all the other components of the grapes – extracts, sugar, acidity, tannins – are concentrated and microbiological processes lead to a further development of the grapes. After drying the grapes are gently destemmed and the berries undergo a long fermentation process in steel barrels at controlled temperature which never reaches more than 22 degrees Celsius. Total maceration time is 30+ days until the residual sugar is practically nil, followed by aging in French oak barriques and tonneaux of first and second passage for at least 24 months. A portion of the wine is kept in red clay amphorae to heighten the fruity and floral notes of the wine. After bottling it ages in the bottle for at least 24 months.

Tasting notes

Amarone presents itself in a dark ruby red with bright rims. The bouquet is complex with notes of prunes, sour cherries, mushrooms, walnuts, dark chocolate and balsamic notes. At the palate it is mineral and yet full bodied and powerful, with lively but soft tannins. The taste of dried grapes is very inviting and yet delicate without bearing down on the wine. Much taste with a long, clear finish.

Ratings: 94 Club Oenologique; 93 James Suckling; 17 Jancis Robinson; 92 Falstaff; 1 glass Gambero Rosso