

2011 AMARONE DELLA VALPOLICELLA DOCG



The Dal Forno family has been making wine since 1983. Located in Val D' Illasi, the estate consists of 65 acres of vines planted to traditional indigenous varieties of Corvina, Corvinone, Rondinella, Oseleta and Croatina. The estate vineyards and farm are located where the slopes begin to rise toward the mountains and sit 1,000 feet above sea level. The loose, alluvial soils, meticulous pruning and scrupulous viticultural techniques ensure remarkable-quality grapes. The Dal Fornos use traditional methods to grow the finest fruit, and then employ modern techniques to produce the best wines — classic in expression and modern in purity.

VINIFICATION

The finest bunches of grapes are selected, after which a meticulous manual control is carried out to eliminate all grapes that do not meet the standards required. The selected grapes are then placed in plastic plateaux and are then left to rest for 90 days in large open rooms, where an innovative ventilation system helps maintain an elevated and thorough air flow.

FERMENTATION

Fermentation takes place in steel tanks at a controlled temperature of around 28°, which are equipped with a sophisticated computerized system which allows for automated punching for a period of around 15 days, including the final maceration which takes two days.

AGING

After decantation in the middle of January, the Amarone, which still contains some residual sugar, is placed into new barriques, where it begins a slow fermentation process which will last for a further 18 months. The total amount of time that it remains in the barriques is 24 months, followed by 36 months in bottle.

TECHNICAL INFORMATION

Appellation:	Amarone Valpolicella DOCG
Elevation:	50-250 meters (251-820 feet)
Exposure:	South facing
Soil:	Originate from alluvial plains, composed of 70% gravel, 15% silt and 15% clay.
Varietal Composition:	60% Corvina, 20% Rondinella, 10% Croatina, 10% Oseleta
Alcohol:	17%
RS:	6g/L