

Azienda Agricola
Dal Forno Romano[®]

2006 VALPOLICELLA SUPERIORE DOC

The Dal Forno family has been making wine since 1983. Located in Val D'Ilasi, 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

From September 15 to October 30, 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 a plastic plateau and are then left to rest for 45 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 computerised system which allows for automated punching for a period of around 15 days, including the final maceration which takes two days.

AGING

After the racking process, the Valpolicella rests for a few days in stainless steel tanks which, thanks to their particular shape, allows for easy decantation and, subsequently, is placed in new barrels to mature for 36 months, followed by 24 months in bottle.

TECHNICAL INFORMATION

Appellation:	Valpolicella Superiore DOC	
Cultivation:	Sustainable	
Size:	26 hectares (64.22 acres)	
Vine Age:	Less than 10 years	
Clones:	41 b	
Elevation:	350 meters (1,148 feet)	
Exposure:	South, southwest	
Soil:	Originate from alluvial plains, composed of 70% gravel, 15% silt, and 15% clay	
Density:	12,800 vines/hectare (5,182 vines/acre)	
Training:	Guyot	
Harvest Dates:	September 20 - October 30	
Varietal Composition:	70% Corvina and Corvina Grossa, 20% Rondinella, 5% Croatina, 5% Oseleta	
Alcohol:	14.50%	pH: 3.75
RS:	3.7 g/L	TA: 6.65 g/L

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