

Azienda Agricola
Dal Forno Romano[®]

2013 AMARONE DELLA VALPOLICELLA DOCG

2013 VINTAGE NOTES:

2013 began with a cold and quite rainy winter. Heavy rainfalls continued through mid-June. Bud breakage began on April 20, with flowering taking place the end of May. The season proceeded quite regularly, without major events and most importantly without any stress for the vines. There was no hail the entire year, which is uncommon for the region. The temperature remained high through mid-August, eventually tapering off to a range for better maturation without reducing acidity on the grapes. Harvest started the second week of September. Prime weather conditions during this period allowed for the grapes to be carefully picked. It is for these reasons we can say 2013 is an excellent vintage in the Valpolicella.

VINIFICATION

From September 10 to October 22, 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 three months 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°C, 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 barrels, 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 barrels is 24 months, followed by 36 months in bottle.

TECHNICAL INFORMATION

Appellation:	Amarone Valpolicella DOCG	Training:	Guyot
Cultivation:	Sustainable	Varietal Composition:	60% Corvina, 20% Rondinella, 10% Oseleta, and 10% Croatina
Size:	26 hectares (64.22 acres)	Alcohol:	16.63%
Elevation:	290–390 meters (951–1,280 feet)	pH:	3.53
Exposure:	South facing	RS:	1.7 g/L
Soil:	Originate from alluvial plains; composed of 70% gravel, 15% silt, and 15% clay	TA:	6.15 g/L
Density:	12,800 vines/hectare (5,182 vines/acre)		



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

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