

Azienda Agricola
Dal Forno Romano[®]

2014 VALPOLICELLA SUPERIORE DOC

2014 VINTAGE NOTES:

2014 was a challenging vintage and the Dal Forno family made the tough decision of not producing any Amarone in order to guarantee the highest level of quality. The ripening season started earlier compared to the five previous vintages, following a regular spring and a flowering at the end of May/early June. Unfortunately, a strong hail storm on June 24 hit most vineyards. The hail was concentrated 3-4ha in the northern part, sparing the vineyards on the hillside. From the end of June through mid-October, rain fell constantly and copiously. This weather created a situation where the grape skins were thinner than usual, making them fragile and not suitable for drying. By mid-August, Dal Forno decided to not produce any Amarone and concentrate all efforts to make the best possible Valpolicella.

Dal Forno produced 27,000 bottles of Valpolicella in 2014, 30% less than a regular vintage and no Amarone.

VINIFICATION

From September 10 - 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 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°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 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 24 months, followed by 36 months in bottle.

TECHNICAL INFORMATION

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| Appellation: | Valpolicella Superiore DOC | Training: | Guyot |
| Cultivation: | Sustainable | Varietal Composition: | 70% Corvina and Corvina grossa, 20% Rondinella, 5% Croatina, and 5% Oseleta |
| Size: | 26 hectares (64.22 acres) | Alcohol: | 14.5% |
| Elevation: | 50-250 meters (251-820 feet) | pH: | 3.50 |
| Exposure: | South | RS: | 1.0 g/L |
| Soil: | Originate from alluvial plains; composed of 70% gravel, 15% silt, and 15% clay | TA: | 6.65 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'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.

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