



*Intense ruby red color.
Scent of cherry, black cherry and white pepper, with mineral notes.
Soft, fresh and elegant taste.*

2017 AMARONE DELLA VALPOLICELLA CLASSICO DOCG

Vine Age	16 years
Soil	Dark, gravelly, high clay content, fertile, deep and drought-resistant
Density	5,000 vines/hectare (2,023 vines/acre)
Size	23 hectares (57 acres)
Elevation/Orientation	660 feet above sea level / North-south orientation
Training	Guyot, 8 buds per vine, green cover crop between rows
Vintage Notes	<p>The 2017 vintage was characterized by a warm climate and a lack of rainfall. Late frost hit Valpolicella in April, only causing damage in a small area in San Martino Buon Albergo. In the following months the temperatures were high, from June to August, sometimes with drought phenomena. Episodes of sunburn occurred in mid-June but without serious consequences. Between the end of August and beginning of September (close to harvest), hailstorms hit the areas of Valpantena and the eastern area of Valpolicella. Damage occurred, but was more qualitative than quantitative, therefore not threatening the overall production. September also saw thunderstorms with a sudden drop in temperature compared to the historical average. Overall, the climatic stress was well tolerated by the vines throughout the production area.</p>
Harvest Dates	Mid-September
Yields	30 hl/ha (3 tons/acre)
Vinification	<p>Dry, destemmed grapes were crushed and pressed in mid-January. Slow grape withering the drying room until mid-January. Fermentation was at a controlled temperature of 24 C (75 F). Extended maceration was for 25 days with daily pumpovers. Malolactic fermentation took place. The wine was aged 30 months in Tonneaux and big barrels and 12 months in bottle before being released.</p>
Varietal Composition	60% Corvina, 20% Corvinone, 10% Rondinella, 5% Croatina, 5% Oseleta
Alcohol / TA / pH / RS	16.6% / 5.4 g/L / 3.5 / 2 g/L



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