

Azienda Agricola
Dal Forno Romano[®]

2015 VALPOLICELLA SUPERIORE DOC

LOCATION:

Val d'Illasi, located in north east of Verona, Veneto. Vineyards are planted in the valley floor (280mslm) and slopes. The soil is a clayey limestone on the hill; stony and sandy soil on the valley floor. Average age of the vines is 18 years.

2015 VINTAGE NOTES:

The harvest was spectacular, warm and windy with no rain.

VINIFICATION

From September 15 - 25, 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 stainless steel tanks for 20 days 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. Malolactic fermentation in oak barrel.

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 24-36 months. Followed by 24 months in bottle.

TASTING NOTES

The 2015 Valpolicella despite still being young, shows brilliantly, and will be even better in 5-10 years. An approachable wine, due the extraordinary summer climate.

TECHNICAL INFORMATION

Appellation:	Valpolicella	Training:	Guyot
Cultivation:	Sustainable	Varietal Composition:	60% Corvina, 25% Oseleta and Croatina, 10% Corvinone, 5% Rondinella
Size:	34 hectares (83.98 acres)	Alcohol:	14.5%
Elevation:	280-350 meters (919 - 1,148 feet)	TA:	6.3 g/L
Exposure:	South, East and West	pH:	3.6
Soil:	Clayey limestone soil on the hill; Stony and sandy soil on the valley floor	RS:	0.6 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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