



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

## 2018 AMARONE DELLA VALPOLICELLA CLASSICO DOCG

Vineyards	Sant'Ambrogio
Vine Age	17 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	495 feet above sea level / North-south orientation
Training	Guyot with 5,000 vines per hectare, 8 buds per vine. Green cover between the rows.
Harvest	Manual, of selected bunches towards mid-September. Slow grape withering in the drying room until January.
Vintage Notes	<p>Spring begun with unusually cold temperatures in the first half of March followed by a rise in temperature towards the end of the month. This surge continued through April, with numbers above the seasonal average. Despite this trend, there were moments of cold air throughout.</p> <p>The summer was met by a relatively cool and rainy start, an unusual occurrence for the entire Valpolicella area followed by a warm and less rainy July. Overall, the season was warmer than average, but we managed to obtain very high-level products. We consider the Amarone 2018 to be one of the best of the last 5-8 years due to both the skillful ability to select the best bunches by our grape harvesters and to the increasing use of large barrels to the detriment of small barrels.</p>
Yields	30 hl/ha (3 tons/acre)
Vinification	Crushing and pressing of de-stemmed dry grapes in January. Fermentation at a controlled temperature of 24°C. Maceration of the must for 25 days in contact with the skins, with daily pumping-over. Malolactic fermentation.
Aging	The wine is aged in tonneaux and 50 hl casks for 30 months. It is then left to mature for at least 12 months in the bottle before sale.
Varietal Composition	60% Corvina, 20% Corvinone, 10% Rondinella, 5% Croatina, 5% Oseleta
Alcohol / TA / pH / RS	16.2% / 5.5 g/L / 3.5 / 3 g/L



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