

Azienda Agricola
Dal Forno Romano®

2017 AMARONE DELLA VALPOLICELLA DOCG

2017 VINTAGE NOTES:

The 2017 vintage saw a succession of unforeseen weather events that caused moments of concern, starting with the scarcity of rain that plagued Valpolicella and the surrounding area. Unlike the usual 1000-1200 mm of water per year, 2017 closed with a total of less than 700 mm, concentrated almost exclusively towards the end of the year. Drip irrigation made it possible to keep the vegetative state of the vineyard healthy, preventing water stress.

Secondly, the spring was very mild, with higher-than-average temperatures from March until mid-April, favoring an early vegetative recovery. However, around April 20th, a sudden drop in temperatures caused a total collapse in production in the lowland areas of the region. The estate's vineyards were not affected by the frost, but still suffered from the low temperatures of the unfortunate week.

After a smooth summer, the countryside was hit by a violent hailstorm on September 2nd, resulting in a 45% loss of production. Long and painstaking work on the selection of the grapes in plateaux resulted in a high quality production, albeit very small.

In conclusion, despite the difficulties encountered throughout the year, the outcome is a vintage that is qualitatively in line with the average.

FERMENTATION

In temperature-controlled steel tanks (around 28 degrees), equipped with a sophisticated computerized system that allows automatic punching-down over a period of around 15 days, including the final two days of maceration.

AGING

After decanting, in mid-January, the Amarone is placed in new barriques, where it resumes a very slow fermentation process that continues for a further 18 months. The total stay in barriques for the 2017 vintage was 36 months.

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%
Elevation:	290–390 meters (951–1,280 feet)	pH:	3.6
Exposure:	South facing	RS:	2.5 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'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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