

Azienda Agricola
Dal Forno Romano[®]

2016 VALPOLICELLA SUPERIORE DOC

LOCATION:

Val d'Ilasi, 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.

2016 VINTAGE NOTES:

In 2016, ideal weather conditions produced high-quality grapes. Although limited by a hailstorm in May 2015, grape quality was excellent. The mild winter caused early vine growth, but May and June rainfall slowed recovery. Temperatures remained between 18-20°C, with occasional spikes to 25°C. Risk of fungal attacks arose in late June, but proper weather and rain prevented stress on the vineyard. Grapes ripened perfectly with sunny, airy weather during harvest for optimal picking.

VINIFICATION

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.

TECHNICAL INFORMATION

Appellation:	Valpolicella	TA:	5.7 g/L
Cultivation:	Sustainable	pH:	3.63
Size:	34 hectares (83.98 acres)		
Elevation:	280-350 meters (919 - 1,148 feet)		
Exposure:	South, East and West		
Soil:	Clayey limestone soil on the hill; Stony and sandy soil on the valley floor		
Density:	12,800 vines/hectare (5,182 vines/acre)		
Training:	Guyot		
Varietal Composition:	60% Corvina, 25% Oseleta and Croatina, 10% Corvinone, 5% Rondinella		
Alcohol:	14%		



The Dal Forno family has been making wine since 1983. Located in Val D'Ilasi, 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.