

IN ANCIENT TIMES, ON THE HILLS OF THE VALPOLICELLA CLASSICA, IT WAS CUSTOM FOR THE TOWN TO GATHER POOR PEOPLE ONCE A WEEK AND DISPENSE THEM FOOD, ESPECIALLY DURING THE PERIOD OF WINTER WHEN THE SUPPLIES WERE RUNNING LOW. THESE SMALL PIECES OF LAND WHERE THESE GATHERINGS TOOK PLACE WERE LATER KNOWN AS "I COMUNALI", LANDS WHERE TODAY GRAPES OF THIS PRESTIGIOUS AMARONE, ARE CULTIVATED WITH GREAT CARE.

AMARONE DELLA VALPOLICELLA CLASSICO

Single Vineyard "I Comuni"

Grapes:

Primarily from a blend of the Veneto's three traditional grape varieties: Corvina (60%), which provides the intense bouquet; Rondinella (30%), which adds tannin and structure; Molinara (5%) which gives colour and flavour; plus a further 5% of other local grape varieties.

Vineyard:

The Single Vineyard "I Comuni", 9.46 hectares, is south-facing, on a steep sloped limestone hillside in the Fumane valley. The vineyard benefits from a warm micro-climate. The vines are trained on pergola trellises.

Harvest:

In October, only the smallest, driest and most mature grapes are carefully selected by hand (usually about half of the crop).

Drying:

The bunches are placed on the traditional "arele" (tired mats), where they are dried for around 3 months in the well-ventilated "fruttai" (grape drying rooms) under controlled humidity conditions, until they will loose at least 30% of their original weight. This completely natural process takes place during the winter time and the low temperature is essential to increase the concentration of sugar, tannin and aromas, but also to maintain the original, aromatic qualities of these indigenous grape varieties.

Vinification:

In January the dried, condensed grapes are softly pressed and cold macerated.

Fermentation:

Due to the very high sugar content and natural yeasts, a long, slow fermentation (45 days) is carried out in stainless steel tanks at the low temperature of 25°C. These tanks are specifically designed for the fermentation of Amarone to allow permanent contact with the skins.

Ageing:

Two years in traditional Slavonian oak barrels (25-50 hl) and 3 months in bottle before release.

Winemaker's note:

Deep ruby red colour with an intense, full and rich bouquet. Rounded on the palate with classic black cherry flavours and a long, complex finish. Ideal with roasts, game and cheese, but also a great wine to sip slowly in company.

