

VILLALTA WANTS TO DELIVER THE BEST WINEMAKING EXPRESSION AND TASTING EXPERIENCE OF THE VALPOLICELLA AREA. THE **AMARONE "XIX"** (WHICH STANDS FOR 19 IN ANCIENT ROMAN) HAS BEEN CRAFTED TO RELEASE EVERY VINTAGE THE BEST SELECTION OF GRAPES COMING FROM THE "NINETEEN COMUNI", THE VILLAGES OF THE VALPOLICELLA D.O.C AREA EXCLUSIVELY ALLOWED TO PRODUCE THIS WORLDWIDE ICONIC WINE. AN HARMONIC TASTE PROFILE, INTENSE BUT ALWAYS ELEGANT, ABLE TO REPRESENT THE BEST PICTURE OF EVERY VINTAGE AND THE MOST TRADITIONAL EXPRESSION OF AMARONE, INSPIRED ONLY BY THE TERROIR ITSELF.



## AMARONE DELLA VALPOLICELLA DOCG XIX

**Grapes:**

A blend of Veneto's traditional grape Corvina, which provides the intense bouquet and Rondinella, which adds tannin and structure.

**Vineyard:**

Vineyards are south-facing, on a steep-sloped limestone hillside in the Fumane Valley. They benefit from a warm microclimate, which is illustrated by the olive trees surrounding it. The vines are trained on pergola trellises.

**Harvest:**

In October, only the smallest, driest and most mature grapes are selected for picking (usually a maximum of half of the crop). In a good year, only 2.500 litres per hectare are produced. Drying: The individual bunches are laid one by one onto tiered mats in airy lofts, where they are dried for four months until they loose at least 30% of their original weight (further concentrating sugars, tannins and aromas)

**Vinification:**

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

**Ageing:**

Two years in traditional Slavonian oak barrels (50-60hl).

**Winemaker's notes:**

Deep red, intense bouquet, rich, full, rounded palate with classic black cherry flavours. Very long, complex finish.