



## Amarone 1990

### Amarone Classico della Valpolicella Doc

We have decided to open our cellar and to make available a selection of the three best vintages of the last 15 years. These "forgotten" bottles mean that now, several years later, we can fully enjoy the fragrances and flavours of these great vintages.

This time interval has enabled the wine to mature and it is now in peak condition, ready to be savoured. A privilege from which only a limited group of people will be able to benefit, since the number of bottles is small.

#### 1990 Weather Conditions

Production levels for this vintage were below normal in terms of both yield per hectare and total output, with a drop of about 10-15% on average figures. Quantities were only slightly less than in 1989, but quality characteristics were decidedly better. The drought which ended with the August rainfall seems to have been the main cause of this fall-off in production. The year's main weather features were the winter drought, the hot summer and the rain during the blossom period. The first two factors speeded up the ripening processes, with the mean phenological stages occurring about 10 days earlier than usual. The rain at blossom time caused a natural thinning of the bunches of grapes, leading to lower production but grapes of excellent quality. Sugar contents were about 1-1.5 degrees Babo higher than the previous year.

Thanks to the favourable weather conditions, picking (around the end of September) took place in ideal conditions for the transfer of the grapes to the drying process.

#### Production

The grapes used for Amarone consist of about 70-75% Corvina Veronese, 20% Rondinalla and 5% Molinara, and are harvested 1-2 weeks earlier than those used for Valpolicella. During picking, only perfectly intact, dry bunches

are selected. They are then placed in shallow crates containing just one layer of bunches. They are left to dry in special, well-ventilated rooms known as "fruttai", to prevent the risk of mould attack.

The drying process lasts until the end of January; during these months, the bunches are constantly checked and any damaged ones are removed. After drying, the grapes have lost 30-40% of their weight but increased their sugar concentration, essential to assure a high alcohol content (around 15%) during the fermentation which follows. The pressed grape juice is left to ferment with the skins for 20-30 days. In view of the high alcohol content produced, the yeasts used in fermentation must be carefully selected and resistant to both alcohol and low temperatures (Amarone ferments in January and February). After racking, the wine is transferred to steel vessels, where malolactic fermentation takes place during the following months. Now comes the start of the ageing process. This will last 3 years, using large casks (Slavonian oak) and smaller barriques and tonneaux (French oak). Before the wine reaches the market, the ageing process is completed by at least 24 months in the bottle.

#### Bottles Produced

From our Cavaion cellar, we will be offering about 2,000 bottles per vintage, in an elegant cylindrical case which will provide the wine with continued protection from the light.

#### 1990 Characteristics

Ruby red in colour tending to garnet, with a full bouquet where the notes of fermented cherry are accompanied by noticeable hints of spices, cocoa and chocolate.

A wine of great intensity, full-bodied and impressively elegant on the palate. The mellow but evident tannins blend in an exceptionally lingering aftertaste.

