



Amarone 1995

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.

1995 Weather Conditions

A difficult year for the vines, with rain and cold at the most crucial times. The continuous rain delayed both growth and blossoming.

However, after all these difficulties the vintage was a great success, thanks to the warm, dry autumn weather which aided both ripening and harvesting. Thus, although output was low, the wines produced were of excellent quality.

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.

1995 Characteristics

Full ruby red colour, intense, still very fresh fragrance with characteristic notes of berries and wild cherries, which prevail over vanilla and roasted flavours. On the palate this is a full-bodied, smooth, velvety wine of great power and duration.

