



Amarone della Valpolicella Classico DOC 2022

Climate Trends

Winter brought average seasonal temperatures and abundant rainfall, ensuring a good reserve of water.

Despite cooler-than-average temperatures in spring, the vine's phenological stages progressed without issue.

In August, the significant diurnal temperature variation, balanced by adequate humidity, created ideal conditions for optimal ripening in the final weeks leading up to the harvest.

Vinification & Maturation

Carefully selected grapes are placed in small crates and left to dry until December in spacious, well-ventilated drying lofts known as fruttai. During this appassimento period, the grapes lose approximately 30% of their weight, concentrating sugars, aromas and flavour compounds. Fermentation begins after an 8-day cold maceration at 6°C, allowing for a gentle extraction of colour and aromatic complexity. The wine then undergoes a long maturation process lasting at least three years, including ca. 12 months in oak and a further 6 to 8 months of bottle ageing, resulting in greater depth, structure and harmony.

Tasting Notes

The Amarone della Valpolicella Classico 2022 presents a deep ruby-red hue enriched by delicate garnet highlights. The nose is expressive and complex, revealing elegant notes of ripe fruit, cherries in spirit and fruit preserves. Rich and well-structured on the palate, it combines remarkable depth with balance and finesse, supported by a velvety texture and beautifully integrated warmth. The finish is long, lingering and exceptionally refined.



Soil: Various soil types, mainly calcareous and clay. Trained with Veronese pergola.



Drying period: approx. 2.5 months



Grape varieties: Corvina Veronese, Corvinone, Rondinella



Winemaking process: malolactic fermentation in stainless steel; Slavonian oak (50/30hl; 12 months), bottle (6-8 months)



Harvest date: mid-September - early October



Service temperature 16-18°C (60,8-64°F)

Wine Data:

Alcohol: 15.0%Vol.

Total acidity: 5.40 g/l

Volatile acidity: 0.50 g/l

Net dry extract: 31.50 g/l

Reducing sugar: 4 g/l

Formats: 0,375 l - 0,75 l - 1,5 l - 3 l - 5 l