

Amarone della Valpolicella DOCG Torre d'Orti

The Producer:

Amarone is one of the stories of the 21st century. It's history really only starts in the the 1930's. For centuries the partially dried grape wines of Veneto usually made the sweet Recioto. But in the 1930s producers started to ferment the wine to full dryness and Amarone was born. It was only put on the market after the Second World War and sales were small until the late 1990s when its popularity began to mushroom. When the Piona family bought the estate they had to re-plant all the vines and they have now come on stream. They named the estate Torre d'Orti, after the old watch-tower sited on the land.

The Wine:

Grape(s): 75% Corvina and Corvinone, 15% Rondinella, 10% Oseleta
Vineyard: the commune of S. Martino, in the frazione of Marcellise on volcanic soil.

Av. age of the vines: 6 years

Vine density: 6,450 vines per ha

Yield: 25 hl/ha

Training System: Guyot

Harvest: A 15 day harvest in late September.

Vinification: The grapes were kept until December and then crushed. There is a 14 day fermentation in stainless steel vats after at 20-25°C after a 14 day maceration. There is no malolactic fermentation.

Ageing: Aged for 12 months in new French oak barriques then blended and aged for 12 months in large barrels.

Tasting Notes:

- A big, chunky wine with tones of damsons and herbs a full bodied rounded flavour and a long finish.

- Amarone, a wine that is now regarded as one of Italy's jewels. Made from dried grapes grown in Valpolicella, near Verona, and with a full, dry flavour. A big, chunky wine with tones of damsons and herbs a full bodied rounded flavour and a long finish.

Code: 1036
ABV: 16,5%
Pack: 6x75cl
Vegan: No
Vegetarian: No
Closure: Cork

