

COMAROTO

Amarone della Valpolicella

DOCG

Amarone, a wine that is pure excellence, a timeless legend with few rivals.

We wanted to create a wine that would remain true to its heritage while also looking toward the future: a great Italian classic capable of evolving and becoming contemporary, immediate, and emotional. To achieve this, we preserved our protocol and respected its fundamental principles, while introducing a few targeted changes: a later harvest and a shorter drying process, in order to capture and preserve the freshness of the grapes. The result is a wine that needs no words, because it speaks for itself. An extraordinary fragrance, capable of captivating even the most discerning palates.



Denomination	<i>Amarone della Valpolicella DOCG</i>
Vintage	<i>2021</i>
Grape variety	<i>Corvina, Corvinone, Rondinella, Oseleta, Croatina</i>
Production area	<i>Hills of Illasi - Verona</i>
Altitude	<i>160-220 meters</i>
Soil characteristics	<i>40% limestone, 30% silt, 30% clay</i>
Age of vineyards	<i>40 - 60 years</i>
Harvest	<i>From September 10th to October 15th</i>
Grape drying process	<i>70 - 80 days</i>
Aging process	<i>24 months in Barriques</i>
Alcohol	<i>16,5%</i>
Serving temperature	<i>16 - 18°C</i>

Dal Forno Bros.



Delicate aromatic notes ranging from black cherry and blueberry to chocolate anticipate the opulent expression of ripe fruit that flows across the palate with exhilarating persistence. Nuances of truffle, tobacco, and new leather envelop the finish.

Soil

Situated on the top hills of Illasi, it's composed by 40% limestone, 30% silt, 30% clay.

Harvest

From September 10th to October 15th, only the finest grape clusters are hand-harvested, and a meticulous selection process is carried out to remove any berries that do not meet our standards. The selected grapes are then placed in trays and left to rest for several weeks in large open rooms, where a ventilation system helps maintain a constant and widespread airflow.

Blend of grapes

Corvina, Corvinone, Rondinella, Oseleta, Croatina. The grapes used for the production of Amarone come from vineyards aged between 40 and 60 years.

Pressing

Crushing usually takes place at the beginning of December, following a further manual selection carried out cluster by cluster to remove any grapes that may have deteriorated during the drying period.

Fermentation

Fermentation takes place in stainless steel tanks at a controlled temperature of around 28°C, using a computerized system that enables automatic punch-downs for a period of approximately 15 days, including a final two-day maceration.

Aging

After racking in mid-January, the Amarone, which still contains some residual sugars, is transferred into new barriques, where a slow fermentation process begins and may continue for several months. The ageing period in wood lasts a total of 24 months.

Bottling

The final stage of the production process takes place once the blending of the barriques has been completed and the final cuvée has been achieved. The wine is then bottled and left to age for a further 24 months before being released onto the market.