

COMAROTO

Valpolicella Superiore

DOC

Our Valpolicella aims to be different, to stand out with natural elegance.

A different expression of the same great tradition: this is why we apply the very same quality standards and meticulous care that we dedicate to our Amarone. It is an approach that does not change according to the style of wine, but remains consistent in its pursuit of balance, elegance, and authenticity. From this philosophy comes a new Valpolicella — leaner, more engaging, born from the harmonious union of fresh grapes (70%), which bring vibrancy, and dried grapes (30%), which add depth and softness.



Denomination	<i>Valpolicella Superiore DOC</i>
Vintage	<i>2021</i>
Grape variety	<i>Corvina, Corvinone, Rondinella, Croatina, Oseleta</i>
Production area	<i>Hills of Illasi - Verona</i>
Altitude	<i>160-220 m</i>
Soil characteristics	<i>40% limestone, 30% silt, 30% clay</i>
Age of vineyards	<i>20 - 40 years</i>
Harvest	<i>From September 10th to October 15th</i>
Grape drying process	<i>50 - 60 days</i>
Aging process	<i>24 months in Tonneaux</i>
Alcohol	<i>13,5%</i>
Serving temperature	<i>16 - 18°</i>

Dal Forno Bros.



Deep, saturated ruby color. A profound and captivating bouquet, with notes of incense, smoke, and flint intertwining with aromas of ripe black cherry and raspberry. This imposing and enveloping wine achieves the remarkable feat of remaining light from the first to the last sip, thanks to its harmonious acidity.

Soil

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

Harvest

From September 10 to October 15, only the finest grape clusters are harvested by hand, followed by meticulous manual sorting to remove any berries that do not meet our standards. The selected grapes are then partly crushed immediately and partly left to rest for several weeks in a large open room, where a ventilation system helps maintain a high and constant airflow.

Blend of grapes

Corvina, Corvinone, Rondinella, Oseleta, Croatina. The grapes used for the production of Amarone come from vineyards aged between 20 and 40 years.

Pressing

Pressing of the dried portion normally takes place in mid-November, after a further manual selection that we carry out bunch by bunch to remove any berries that have deteriorated during the drying period.

Fermentation

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Aging

After the racking process, the Valpolicella rests for a few days in stainless steel tanks which allows for decantation and, subsequently, is placed in tonneaux to mature for 24 months.

Bottling

The final phase of the production process, which takes place once assembly of the barrels has finished and mass filtration has been obtained. The wine is bottled and left to age for a further 24 months before the final product is ready to release.