



# AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
2016

## WINEMAKING

The grapes are carefully selected and harvested in mid-September and laid down to dry in the drying loft for about 3 months. Here the bunches lose about 25-30% of their weight, thus concentrating substances in the grapes.

After pressing in mid-January, alcoholic fermentation in steel vats begins, for around 25-30 days at a controlled temperature. Continuous punching down is carried out to encourage extraction of colour and tannin. When finished, the wine is transferred to French oak barrels where the malolactic fermentation takes place giving softness to the wine.

## TASTING NOTES

Deep red in colour, with a broad nose, fresh and decisive aroma of red fruits like blackberry and cherry, spicy tones reminiscent of chocolate, toast and sweet notes of vanilla. The palate is warm, balanced, with soft tannins and notes of appassimento on the finish.

## HARVEST / 2016

Winter saw temperatures above average with no precipitation. At the beginning of April there was a cold and rainy spell, with temperatures lower than average, that lasted until mid-May. The months that followed saw varying temperatures with levels below the historical average particularly in July and August. In September higher temperatures and good ventilation resulted in a positive completion of the growing cycle. Overall, this was a very good year, with abundant fruit set in all zones and cultivars of the Valpolicella, with a technological/phenolic maturity that was easily obtained by the third week of August.

**Black Label** is a selection of Veneto wines characterized by the appassimento technique. A tribute to the first bottles of Amarone and Ripasso produced by the first generation of the family in the 70s. Black Label incorporates the elegance and classicism of the Veronese oenological tradition.




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**Geographic area**  
Valpantena

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**Alcohol by volume**  
15%

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**Grapes/Blend**  
Corvina 65%  
Rondinella 25%  
Corvinone 5%  
Negrara 5%

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**PH**  
3,5

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**Total acidity**  
5,8 g/l

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**Ageing**  
18 months

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**Residual sugar**  
7,3 g/l