

Azienda Agricola
Dal Forno Romano[®]

2018 VALPOLICELLA SUPERIORE DOCG

WINERY

The Dal Forno family has been making wine since 1983. Located in Val D'Illasi, the estate consists of 65 acres of vines planted to traditional indigenous varieties of Corvina, Corvinone, Rodinella, Oseleta, and Croatina.

WINE

Valpolicella Superiore DOCG 'Monte Lodolette' is a wine that presents considerable differences with wines in its category. These differences that are mainly due to specific production methods. In fact, the same quality and procedural criteria that are adopted for Amarone are faithfully followed.

Starting with the 2002 vintage, all the grapes that go into the Valpolicella Superiore undergo a light but beneficial drying process lasting about a month and a half. This phase allows the grapes to achieve an optimal balance between organoleptic concentration and olfactory freshness. The result is a wine of extraordinary aromatic intensity and longevity.

VINEYARDS

The estate vineyards and farm are located where the slopes begin to rise toward the mountains and sit 1,000 feet above sea level.

VINTAGE NOTES

Spring began with 20 days of sub-normal temperatures, followed by soaring temperatures at the end of April. Heavy rains were common in the mountain and hillsides plantings. The beginning of summer was relatively cool and rainy; rain continued on and off throughout much of the summer, while temperatures were quite warm. Overall, 2018 was a warmer than usual year, while the constant rains caused flooding in some vineyards. Harvest started only three or four days earlier than normal; grapes displayed high polyphenols and good acidity levels. The size of the harvest was larger than most years during the decade.

WINEMAKING

In temperature-controlled steel tanks (around 28 degrees), equipped with a sophisticated computerized system that allows automatic punching-down over a period of around 15 days, including the final two days of maceration.

TASTING NOTES

Valpolicella offers hints of blueberry, blackberry, cherry and chocolate which emerge gradually as the wine breathes. The potent tannins, which give structure to this product, are in perfect symbiosis with the velvety aromas of sweet spices and jam which envelop the palate and excite the senses.



VINEYARD

Region:	Veneto
Appellation:	Amarone della Valpolicella DOCG
Soil:	Originate from alluvial plains; composed of 70% gravel, 15% silt, and 15% clay
Age:	10 year old vines
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	60% corvina 10% corvinone 5% rondinella 15% croatina 10% oseleta
Aging:	After racking, the Valpolicella rests for a few days in stainless steel tanks which, thanks to their shape, allow an easy decanting, and it is then left maturing in new barriques. For the 2018 vintage, the Valpolicella was aged for 36 months.

TECHNICAL DETAILS

Alcohol:	14.5%
Total Acidity:	6.35
Residual Sugar:	0.23
pH:	3.70