

Azienda Agricola  
*Dal Forno Romano*<sup>®</sup>

## 2018 AMARONE DELLA VALPOLICELLA 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

Amarone della Valpolicella DOCG 'Monte Lodoletta' differs from the Valpolicella Superiore DOC 'Monte Lodoletta' in three key ways. First, its drying period lasts three months rather than one and a half. Second, following company philosophy, Amarone uses only grapes from vineyards over ten years old. Third, the grapes come from the estate's most premium vineyards, selected for their superior soil and climate conditions. Apart from these distinctions, both wines share similar production and maturation methods.

However, Amarone stands apart from its younger sibling with its greater power and elegance. It demonstrates superior complexity, depth, and persistence.

### 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

The 2018 vintage was rainy yet balanced. It began with a mild January and above-average temperatures until late February brought a cold snap (-6/-8°C), delaying budding

by 25 days. Spring temperatures were moderate, and summer maintained normal temperatures with ideal day-night variations. Heavy rainfall from May through July posed challenges for disease management but caused no damage. August's heat helped dry the accumulated moisture, though a significant September storm (150mm rain in 20 minutes) raised concerns about vintage quality. Though rain interrupted the harvest multiple times, the vines—supported by a decade of soil management work—responded well. The 2018 vintage ultimately delivered both quantity and quality, proving resilient through challenging weather conditions.

### 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

Complex aromas of black cherries, blueberries, and chocolate hint at the luxurious ripe fruit that unfolds on the palate with remarkable persistence. The finish reveals delicate notes of truffle, tobacco, and new leather. This wine's impressive depth suggests significant aging potential, promising a long evolution ahead.

### VINEYARD

Region:	Veneto
Appellation:	Amarone della Valpolicella DOCG
Soil:	Originate from alluvial plains; composed of 70% gravel, 15% silt, and 15% clay
Age/Exposure:	Approximately 25 years old South facing
Vine Density:	12,800 vines/hectare (5,182 vines/acre)
Eco-Practices:	Sustainable

### WINEMAKING

Varietals:	60% Corvina, 15% Croatina, 10% Corvinone, 5% Rondinella, and 5% Croatina
Aging:	After decanting, in mid-January, the Amarone is transferred to new barriques, where it resumes a very slow fermentation process that continues for a further 18 months. The total stay in barriques for the 2018 vintage was 24 months, 50% in French oak and 50% in American oak.

### TECHNICAL DETAILS

Alcohol:	16.5%
Total Acidity:	6.2 g/L
Residual Sugar:	5.6 g/L
pH:	3.8