

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



## 2011 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

After two very rainy years, 2011 was notably drier, with a low-rainfall spring and average temperatures. June and July brought more rain without issues, but a violent July hailstorm reduced yields by 30%. August was extremely hot and dry, reaching 38–39°C (100–102°F), yet cooler, slower-ripening parcels helped preserve freshness and balance. Harvest began in the first week of September under mostly dry conditions, allowing calm, optimal picking.

### 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 10 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, 10% Oseleta 5% Rondinella
Harvest Dates:	September 20th - October 25th
Aging:	Aged 24 months, 50% in French oak and 50% in American oak.

### TECHNICAL DETAILS

Alcohol:	17%
Total Acidity:	7.2 g/L
Residual Sugar:	1.0 g/L
pH:	3.65