

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



## 2016 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

From September 10 - October 22, the finest bunches of grapes are selected, after which a meticulous manual control is carried out to eliminate all grapes that do not meet the standards required. The selected grapes are then placed in a plastic plateau and are left to rest for 90 days in large open rooms.

### 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 2016 vintage stands out as one of the best of the century. This is largely due to ideal rainfall and temperature conditions. However, our yield was limited due to a severe hailstorm in May 2015. Despite some seasonal challenges, the quality of the grapes was excellent. The summer provided favorable weather conditions, with no extreme temperatures or lack of rain, allowing the vineyard to develop without stress and the grapes to ripen perfectly. The harvest was conducted under good weather conditions, ensuring the grapes were in perfect health.

### 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

Subtle aromatic hints, that range from black cherry, blueberry to chocolate, anticipate the opulent expression of mature fruit that flows into the mouth with inadvertent persistence. Nuances of truffle, tobacco and new leather wrap around the finish.

### 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 decanting, in mid-Januray, the Amarone is placed in new barriques, where it resumes a very slow fermentation process that continues for a further 18 months. The total stay in baariques for the 2016 vintage was 24 months, 50% in French oak and 50% in American oak.

### TECHNICAL DETAILS

Alcohol:	16.5%
Total Acidity:	5.5 g/L
Residual Sugar:	0.23 g/L
pH:	3.70