

Azienda Agricola
Dal Forno Romano®



2020 VALPOLICELLA SUPERIORE DOC

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 DOC '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

The 2020 season began with a mild winter, with temperatures staying above 0°C and light rainfall. Budbreak occurred in early April and flowering in late May/early June, accompanied by heavier rain. Summer was warm without extreme heat, though high humidity increased vineyard pressure. A hailstorm on August 29 affected most vineyards, and harvest began September 15 amid hail damage and logistical challenges. Despite the challenges, the wines are gratifying—elegant, fresh, and powerful—with strong character and the potential to gain depth over time.

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:	Valpolicella Superiore DOC
Soil:	Originate from alluvial plains; composed of 70% gravel, 15% silt, and 15% clay
Age:	11 year old vines
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	60% Corvina 15% Croatina 10% Oseleta 10% Corvinone 5% Rondinella
Harvest Dates:	September 20th - October 25th
Aging:	Aged 36 months, 70% in French oak and 30% in American oak.

TECHNICAL DETAILS

Alcohol:	15%
Total Acidity:	6.5g/L
Residual Sugar:	0.5 g/L
pH:	3.5