



PROEMIO

AMARONE DELLA VALPOLICELLA

CLASSICO DOCG

2015



The Vintage: characterized by extreme weather conditions, temperatures and solar radiation which promoted increased synthesis in the vines, especially higher up in the hills where temperature swings are greater. Temperatures were higher than normal during flowering, meaning little fruit setting and thus loosely-packed bunches which are ideal for keeping the grapes in top condition but less so for quantity-driven cultivation. The summer was hot and arid while as summer advanced into autumn the days turned out still sunny and dry with mild temperatures. This brought about a remarkable build-up of aromatic substances along with relatively low sugar levels which allowed the grapes to be picked when they were perfectly ripe and in exemplary health.

VARIETIES

Corvina, Corvinone, Rondinella.

PRODUCTION DISTRICT

Selected vines in Gnirega, in the municipality of Marano, in the heart of the Valpolicella Classico subzone.

ALTITUDE AND ASPECT

The vineyards face south-east and are situated at altitudes between 300 and 400 metres above sea level.

TYPE OF SOIL

Marly limestone

TRAINING SYSTEM

Most of the old plantings are pergola and Guyot-trained.

HARVEST

Starting in late September, all the grapes are meticulously checked, but only the loosest, ripest, healthiest bunches with the best exposure to the sun are picked and placed in 5 kg boxes for transferral to the rooms adjoining the Illasi cellar. The natural drying process boosts the sugar, polyphenol and aromatic concentration of the grapes.

WINEMAKING METHOD

At the end of January, pressing is followed by prolonged primary fermentation at a maximum temperature of 20 °C for over 30 days using only native yeasts.

AGEING

The wine is aged in tonneau for the first 12 months and subsequently in large barrels, both of French oak, for a total of four years. It rests in bottle for one year for a further important ageing.

SENSORY PROFILE

Deep red with ruby nuances, a layered, persuasive, intense and all-embracing bouquet, textured with ripe plum and blackcurrant and cranberry jam, with echoes of orange zest, tealeaf and fancy biscuits not far behind. The caressing palate is round but equally vibrant with velvety tannins and pleasing acidity. The nose notes encore in a long, tasty finale.

ABV

15,50%

RECOMMENDED CELLARING

10 years in bottle, laid down in a cool, dark place.

FOOD PAIRING

Red meats, game, mature cheeses.

ALLERGENS: Contains sulphites.

