



*Intense ruby red color.
Scent of cherry, black cherry and white pepper, with mineral notes.
Soft, fresh and elegant taste.*

2016 AMARONE DELLA VALPOLICELLA CLASSICO DOCG

Vine Age	16 years
Soil	Dark, gravelly, high clay content, fertile, deep and drought-resistant
Density	5,000 vines/hectare (2,023 vines/acre)
Size	23 hectares (57 acres)
Elevation/Orientation	660 feet above sea level / North-south orientation
Training	Guyot, 8 buds per vine, green cover crop between rows

Vintage Notes *The 2016 vintage was certainly one of the most interesting in recent years. After mild temperatures in February, the temperature dropped in March accompanied by plenty of rain. The "late" temperature drop slowed down the vegetative cycle. Spring began with a considerable amount of rain with average temperatures. This vegetative delay continued until the end of the summer, which also began slowly but extended until the end of September. The picking of the Molinara started a bit earlier as usual, followed by Corvina, Rondinella, Croatina and Corvinone. Oseleta has been picked late October.*

Full ripening was achieved in all cases without any phenolic problems. The late development seen in the early part of the year was made up for during the months of August and September. In particular, the second half of September was crucial for the components that determine the structure of the wines, especially the accumulation of phenolic substances.

We can easily state the 2016 vintage is going to be one of the most elegant vintage since the last two decades, so similar to the 2000 - 2001 that have been for us the two most iconic vintages.

Harvest Dates *Mid-September*

Yields *30 hl/ha (3 tons/acre)*

Vinification *Dry, destemmed grapes were crushed and pressed in mid-January. Slow grape withering the drying room until mid-January. Fermentation was at a controlled temperature of 24 C (75 F). Extended maceration was for 25 days with daily pumpovers. Malolactic fermentation took place. The wine was aged 30 months in Tonneaux and big barrels and 12 months in bottle before being released.*

Varietal Composition *60% Corvina, 20% Corvinone, 10% Rondinella, 5% Croatina, 5% Oseleta*

Alcohol / TA / pH / RS *16.3% / 5.5g/L / 3.4 / 3g/L*



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