



VILLA DELLA TORRE

**AMARONE DELLA VALPOLICELLA
CLASSICO D.O.C.G.**

2019

60% Corvinone
30% Corvina
10% Rondinella



REGION: Veneto

AREA: Valpolicella Classica, Fumane di Valpolicella

VINEYARD: Villa Della Torre vineyard

ALTITUDE: 200 m a.s.l. (656 feet)

EXPOSURE: East - South/East

SOIL CHARACTERISTICS: Silty-clay with limestone content

TRAINING SYSTEM: Guyot

AVERAGE AGE OF VINES: 6 years

DENSITY OF THE VINEYARDS: 4.545 vines/Ha

HARVEST AND SELECTION: Manual harvest in 200 kg crates middle of September

VINIFICATION: Gentle pressing of the grapes

FERMENTATION TEMPERATURE: Fermentation in stainless steel vats

FERMENTATION TEMPERATURE: 25°C

FERMENTATION LENGTH: 25 days

MALOLACTIC FERMENTATION: Carried out

AGEING: Second-use tonneaux and barriques

ALCOHOL DEGREE: 16% Vol | TOTAL ACIDITY: 6,15 g/l | RESIDUAL SUGAR: 2 g/l | DRY EXTRACT: 36 g/l | PH: 3,57

VINTAGE NOTES: The 2019 vintage took us back to a more “classic” harvest calendar compared to recent years. Overall, the season was marked by a mild and relatively dry winter. In both December and early January, unusually warm temperatures around 10°C were recorded. Between the end of March and early April, the vines began their vegetative growth. Heavy rain-fall in May caused temperature fluctuations and slowed down vine development. Summer alternated between very hot days and cooler periods when temperatures never exceeded 30°C. Light rains at the end of August encouraged steady day–night temperature shifts, which proved beneficial for slow, even ripening, with good accumulation of polyphenols and anthocyanins and optimal aromatic development. The resulting wines show great finesse and elegance.

TASTING NOTES: Villa Della Torre Amarone stands out for its remarkable intensity and aromatic richness. Oak ageing, respectful of the fruit’s fragrance, adds a well-balanced tannic note that enhances the wine’s complexity. It shows a deep ruby-red colour, while the bouquet reveals wild cherry and sour cherry aromas with delicate hints of vanilla and spice. On the palate it is well-structured, with integrated tannins and a long, persistent finish. Its freshness sets it apart from traditional Amarone styles and it will gain further complexity with bottle ageing.

FOOD PAIRINGS: This wine pairs beautifully with rich red meat dishes, especially those from traditional Veronese cuisine, as well as game, grilled meats, braised dishes and long-aged cheeses from the Verona mountains. Thanks to the dried-grape character of Amarone, it also matches original and intriguing sweet-and-sour dishes, making it an excellent partner for Asian and Middle Eastern cuisine. Serve at 18°C in large red wine glasses.