



VILLA DELLA TORRE

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

2020

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: 10 years

DENSITY OF THE VINEYARDS: 4.545 vines/Ha

HARVEST AND SELECTION: Manual harvest in 200 kg crates between late September and early October

VINIFICATION: Gentle pressing of the grapes followed by fermentation in stainless steel vats

FERMENTATION TEMPERATURE: Initially cold at 15° C, gradually rising to 30° C

FERMENTATION LENGTH: 3 weeks

MALOLACTIC FERMENTATION: Not carried out

AGEING: Aged for 6 months in concrete tanks and 12 months in 500-liter French oak tonneaux, followed by 12 months of bottle aging

ALCOHOL DEGREE: 15,5% Vol | TOTAL ACIDITY: 6,2 g/l | RESIDUAL SUGAR: 3,4 g/l | DRY EXTRACT: 36,9 g/l | PH: 3,53

VILLA DELLA TORRE: Villa Della Torre, a magnificent monument of the Italian Renaissance, is today a heritage site of the Mastella Allegrini Family and serves as the representative headquarters of the Marilisa Allegrini Group. Originally designed by Giulio Romano and Michele Sanmicheli, the villa was conceived as a tribute to the grandeur and splendor of the Ancient Roman Domus. This vision is reflected in the Peristyle, the true heart of the residence, alongside the 16th-century allegorical elements of Water, symbolized by the Peschiera (ornamental fish pond), and Fire, embodied in the Mascheroni Fireplaces, masterpieces by the great decorator Giovan Battista Scultori. The Octagonal Temple described by Vasari and the Bucintoro dedicated to Jupiter Ammon further enhance the dramatic and theatrical impact of the architectural complex, underscoring its historical and artistic significance.

THE BROLO OF THE VILLA: Villa Della Torre is surrounded by what Marilisa Allegrini fondly describes as a “vineyard garden.” The Brolo of Villa Della Torre, enclosed by its ancient stone walls, is home to a ten-hectare vineyard where Corvinone is the predominant variety. The two wines produced here - Valpolicella Classico Superiore and Amarone della Valpolicella Classico - represent a conscious evolution of traditional styles. They emphasize freshness, speak of precision, and highlight the distinctive character of this unique vineyard.

TASTING NOTES: Villa Della Torre’s Amarone stands out for its remarkable aromatic intensity and richness. Oak aging, carried out with respect for the fruit’s natural fragrance, imparts a well-balanced tannic note that adds further complexity to the wine. It displays a deep ruby-red color, while the bouquet reveals aromas of cherry and wild black cherry (marasca), complemented by subtle hints of vanilla and spice. On the palate, it offers a well-structured and well-integrated tannic texture, with a long, persistent finish. Ethereal and harmonious, its freshness sets it apart from traditional expressions of Amarone. The wine will continue to develop greater complexity with further bottle aging.

INSIGHTS: The illustration on the label portrays the Camino del Leone, one of the four spectacular mascheroni fireplaces found at Villa Della Torre. These remarkable works have been attributed to Giovan Battista Scultori, an artist active at Palazzo Te and mentioned by Giorgio Vasari as one of Giulio Romano’s most talented pupils. The Camino del Leone is the most extraordinary and imposing of the four, depicted with its mouth open in a roaring pose - an image that, in biblical symbolism, evokes the devil as the devourer.

SERVICE: The recommended serving temperature is 18° C (64° F) in a large red wine glass. **FORMAT:** 750 ml
