



## Amarone 1993

### Amarone Classico della Valpolicella Doc

We have decided to open our cellar and to make available a selection of the three best vintages of the last 15 years. These "forgotten" bottles mean that now, several years later, we can fully enjoy the fragrances and flavours of these great vintages.

This time interval has enabled the wine to mature and it is now in peak condition, ready to be savoured. A privilege from which only a limited group of people will be able to benefit, since the number of bottles is small.

#### 1993 Weather Conditions

For wine-growers in the Veneto region, 1993 was a year of fairly low output, but of excellent quality. The year began very favourably, with low rainfall in the spring and summer, which reduced the risk of disease for the vines.

The cold spring weather did not have any significant effect on output, which however was greatly reduced by the summer drought. The lack of water during the summer adversely affected the vineyards on the hills at medium and high altitude in particular, actually causing a temporary halt in growth in some cases. The situation was remedied by the rain in the last ten days of August, which restored grape tone and brought the growth cycle to a balanced close.

Overall, this year's quality can be defined as good to excellent, with above-average sugar content.

#### Production

The grapes used for Amarone consist of about 70-75% Corvina Veronese, 20% Rondinella and 5% Molinara, and are harvested 1-2 weeks earlier than those used for Valpolicella. During picking, only perfectly intact, dry bunches are selected. They are then placed in shallow crates containing just one layer of bunches. They are left to dry in

special, well-ventilated rooms known as "fruttai", to prevent the risk of mould attack.

The drying process lasts until the end of January; during these months, the bunches are constantly checked and any damaged ones are removed. After drying, the grapes have lost 30-40% of their weight but increased their sugar concentration, essential to assure a high alcohol content (around 15%) during the fermentation which follows. The pressed grape juice is left to ferment with the skins for 20-30 days. In view of the high alcohol content produced, the yeasts used in fermentation must be carefully selected and resistant to both alcohol and low temperatures (Amarone ferments in January and February). After racking, the wine is transferred to steel vessels, where malolactic fermentation takes place during the following months. Now comes the start of the ageing process. This will last 3 years, using large casks (Slavonian oak) and smaller barriques and tonneaux (French oak). Before the wine reaches the market, the ageing process is completed by at least 24 months in the bottle.

#### Bottles Produced

From our Cavaion cellar, we will be offering about 2,000 bottles per vintage, in an elegant cylindrical case which will provide the wine with continued protection from the light.

#### 1993 Characteristics

Bright ruby red in colour with a strong fragrance of cherries preserved in spirit. Clear notes of spicy and roasted flavours. The initial impact on the mouth is astonishingly smooth and velvety; an extremely harmonious wine that lingers on the palate.

