



Amarone della Valpolicella DOC 2018

BACKGROUND

The Marchesi Fumanelli family has cultivated grapes and produced wines from their estate for 28 generations, dating back to 1470. They deftly combine traditional and modern techniques to produce authentic expressions of their distinctive terroir. Fumanelli is one of the region's largest and most historic family owned wineries, having 78 acres of exclusively estate grown fruit within the walls of their ancient property, located eight miles from Verona.

TERROIR & VINTAGE NOTES

The Squarano estate is situated in the heart of Valpolicella Classico, on a gentle hilltop surrounded by vineyards, cherry, and cypress trees.

WINEMAKING & AGING

Hand harvested and selected from 30-40 year old pergola and 8-10 year old guyot vines on the Squarano Estate. The grapes are carefully hand selected and then placed into the traditional wooden plateaux. The grapes are left to rest on the plateaux for 120 days with consequent drying and concentration of all the elements. The wine making takes place with the greatest respect for the grapes using a combination of traditional and innovative techniques. The grapes are de-stemmed and soft pressed in January. A maceration of 25 days follows with daily periodic pump overs. Ageing takes place for 30 months in French oak tonneaux and a further 8 months in the bottle.

TASTING NOTES

An intense garnet red color. The wine displays typical fragrances of mature cherries and wild berry, with elegant hints of sweet spices, cinnamon, tobacco, and chocolate. A wine of great structure, it is rich, rounded, soft, and velvety. Powerful yet elegant style showing lots of ripe baked red fruits. Full-bodied with firm, structured tannins. Warm on the palate, with very long finish.



750ML



ORIGIN

Amarone della Valpolicella DOCG,
Veneto, Italy

GRAPE VARIETIES

40% Corvina, 40% Corvinone, 20%
Rondinella

SIZES

750ml

TECHNICAL DETAILS

ABV: 16%, Closure: Cork

WINEMAKER

Flavio Peroni



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