

Octavius Amarone della Valpolicella Riserva DOCG 2012



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-trained vines on the Squarano Estate. The grapes are carefully hand selected and placed on the traditional wooden plateaux and left to rest for 120 days, drying and concentrating. The grapes are then de-stemmed and soft pressed in January, then macerated with daily pump overs for 30 days. Fermentation takes place in temperature controlled stainless steel tanks. Aged 48 months in 500 liter French oak tonneaux and barriques and a further 8-12 months in the bottle.

TASTING NOTES

Intense ruby red color with garnet reflections. The bouquet is complex with dark cherry and ripe berries, earthy notes and slight hint of spice. Vanilla and sweet cinnamon lead the palate, structured by elegant tannins. Complex and rich with ripened red fruit, chocolate, licorice, and oak hints. Full-bodied and elegant.



ORIGIN

Amarone della Valpolicella DOCG
Riserva, Veneto, Italy

GRAPE VARIETIES

40% Corvina, 40% Corvinone, 20%
Rondinella

SIZES

750ml

TECHNICAL DETAILS

ABV: 16.5%, Closure: Cork

WINEMAKER

Flavio Peroni



750ML

