

CESARI

Amarone della Valpolicella Classico DOCG 2019

Climatic trend

A mild autumn with heavy rainfalls is followed by a dry winter with moderate, cold weather and a remarkably warm February. Spring is characterized by high temperatures overall and a severely rainy May. The summer months are very hot and dry, with peaks of 42°C between June and July, and frequent thunderstorms in August.

Vinification & maturation

Selected grapes are dried in small crates until December in well-ventilated large rooms called 'fruttai'. Grapes lose 30% of their weight and increase their sugar concentration, which is vital for the following fermentation (after cold maceration for 8 days at 6°C). Maturation, lasting 3 years, involves oak-ageing for 12 months and bottle ageing for 6-8 months.

Tasting notes

The weather in 2019 lent vibrant acidity and a wide range of aromas to the grapes. Cesari Amarone della Valpolicella Classico 2019 is intense ruby red with purple hues. On the nose, typical aromas of ripe fruit, cherry, and jam emerge. It's elegant, warm, and full on the palate, with a long and surprising finish.



Soil: different soil types



Grape varieties: 55% Corvina Veronese; 25% Corvinone; 20% Rondinella



Harvest date: mid-September-early October



Drying period: 3 months



Winemaking process: malolactic fermentation in stainless steel; Slavonian oak (50/30hl; 12 months)



Service temperature: 16-18°C (60,8-64°F)

Wine data:

Alcohol: 15,20%
Total acidity: 5,35 g/l
Volatile acidity: 0,56 g/l
Total dry extract: 30,90 g/l
Reducing sugars: 4,20 g/l

Formats: 0,75l