



Amarone della Valpolicella Classico DOCG “Il Bosco” 2018

Climatic trend

Spring 2018 is marked by rather cold temperatures, despite a decisive following increase. Summer is very hot and characterized by pronounced and occasionally very intense thunderstorms.

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).

Tasting notes

Intense red in colour with garnet hues. On the nose, it expresses a typical aroma of cherry, blackberry, chocolate and sweet spices that continues on the palate with a medium-full body. Velvety and warm, it is complex and, at the same time, delicate and elegant. The finish – anticipated by sharp hints of berries – surprises with a sweet and sour twist and soft tannins.



Soil: clay, alluvial



Grape varieties: 25% Corvina;
65% Corvinone; 10% Rondinella



Harvest date: 20
September-15 October



Drying period: 3 months



Winemaking process:

vinification & malolactic
fermentation in stainless
steel; stainless steel (2 years),
barrique and tonneaux (2
years); stainless steel (1 year)



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

Wine data:

Alcohol: 15,50%
Total acidity: 5,40 g/l
Volatile acidity: 0,65 g/l
Total dry extract: 32,00 g/l
Reducing sugars: 4,00 g/l

Formats: 0,75l