

# CESARI

## Amarone della Valpolicella Classico DOCG 2020

### Climatic trend

A cold autumn with several snowfalls is followed by a mild and dry winter. The good humidity level prepares the vines for a chilly spring, marked by favourable winter winds and temperatures near freezing in March. Early June brings hailstorms, followed by rain and cool temperatures. Summer features moderate heat and significant temperature variation; thunderstorms temper the scorching temperatures of July into early August.

### Vinification & maturation

Selected grapes are left to dry until December inside small crates in spacious, well-ventilated drying rooms ('Fruttaio'). Here, grapes lose 30% of their weight and increase their sugar concentration, a crucial step for the subsequent fermentation. This occurs after a cold maceration of 8 days at 6°C (43°F). The total ageing period lasts 3 years, with 12 months spent in oak barrels and 6-8 months in the bottle.

### Tasting notes

The 2020 vintage has gifted this Amarone with an outstanding aromatic profile. In appearance, it shows an intense ruby-red colour with garnet hues. On the nose, it boasts typical aromas of ripe fruit, cherry, and jam emerge. On the palate, it is elegant, warm, and full-bodied, with a long and surprising finish.



**Soil:** Various soil types, mainly calcareous and clay. Trained with Veronese pergola. Located between 150 and 500 meters above sea level, with morainic-alluvial origins



**Grape varieties:** Corvina Veronese; Corvinone; Rondinella



**Harvest date:** mid-September-early October



**Grape drying:** 90 days



**Winemaking process:**

- Malolactic fermentation in stainless steel
- Slavonian oak (50/30hl; 12 months)

### Wine data:

**Alcohol:** 15,00%  
**Total acidity:** 5,55 g/l  
**Volatile acidity:** 0,60 g/l  
**Total dry extract:** 31,50 g/l  
**Reducing sugars:** 4,30 g/l

**Formats:** 0,75l



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