



AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2014



HISTORY

Villa Novare symbolizes the oenological research and innovation that are the hallmarks of the entire Verona area. Having been at the heart of the development of the Amarone project since the 1950s. For Bertani, Villa Novare means vineyards dedicated solely to Valpolicella in all its various forms.

REGION

Valpolicella, Verona, Italy

VARIETAL

80% Corvina Veronese, 20% Rondinella

VINEYARDS

The grapes are produced in the vineyards of Tenuta Novare in Arbizzano of Negrar in the heart of Valpolicella Classica. The soil is of different composition calcareous, tuffaceous, volcanic and clay.

WINEMAKING

The grapes are harvested only by hand since the second half of September. A selection of the best, perfectly ripe and healthy bunches is then transported to the loft (extremely airy rooms) and laid out in the monolayer plastic boxes for the drying. After about 120 days withering the grapes reach a potential of 15% abv and develop the typical aromas of ripe cherry. In the middle of January the grapes are crushed and fermented slowly after a very long cold maceration. According to tradition, the wine is aged for 2 years in 25 hl Slavonian oak barrels and 6 months in bottle.

VINTAGE

The 2014 vintage started very early: the early stages of germination were 15 days in advance of the media. Up to June everything was fine, but afterwards the temperatures dropped; July and August were cold and rainy. Due to this odd season, diseases like downy mildew, powdery mildew and Botrytis appeared in many vineyards. The lack of sun and the temperatures lower than usual caused a slowdown in the ripening, and in some case the ripening itself has not been able to continue. Furthermore, the rain swelled up the berries, so the skin of the grapes resulted more fragile and thinner than usual. Therefore, the quantity of grapes in the drying rooms to make Amarone and Ripasso della Valpolicella was lower than previous years (only 35% vs the usual 50% on the total amount of the grapes): furthermore, throughout the harvest and later all the bunches have been selected and cleaned more carefully than ever.

TASTING NOTES

Deep dark red color with violet rim. At the nose a deep scent of cherry, sour cherry and berries typical of Amarone della Valpolicella, hints of spices and dry fruit. It has soft and silky tannins with a sweetness due to the high level of glycerin. A good length perfectly balanced with a crisp acidity and a pleasant minerality.

TECHNICAL INFORMATION

pH: 3.44
Total Acidity: 3.93
Residual Sugar: 5.0
Alcohol: 15.5%
Ageing Potential: 8 years