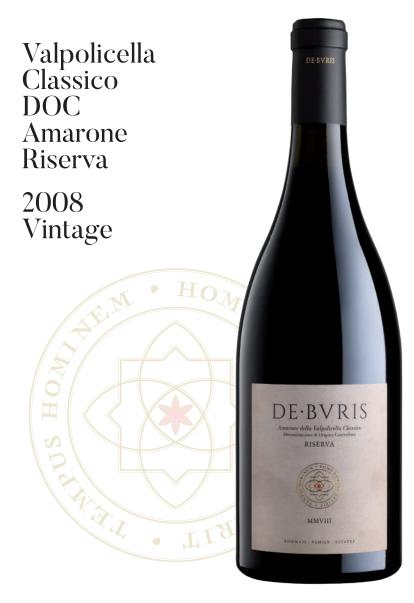
DE · BVRIS



The grapes

Corvina (62%), Corvinone (25%), Rondinella (5%), Oseleta (8%).

Bud-break	April	10 th
Flowering	June	2nd
Fruit set	June	10th
Véraison	August	17th

The vineyard

The vineyard known as la Groletta, in the municipality of Sant'Ambrogio, has been generally acknowledged as representing the epitome of the Valpolicella Classico zone. Extended hours of sunlight and the cool, gentle breeze from Lake Garda provide a particularly favourable microclimate, and one that is unique in Valpolicella. The soil composition reinforces that area's characteristic aromas of ripe red fruit and intense dark spices.

Area

1.9 hectaresi

Altitude

300 metres above sea level

Exposure

South west, the vineyards face Lake Garda

Features of the soil

Clay and limestone, potassium and calcium, rich in lime with low concentrations of magnesium and iron. Medium texture and an average granular content above 2 mm, pH 7-7.5. Sparse plant cover, and low in organic matter.

Vine training system

Guyot: Density of seed stock per hectare: 6,500. Average age of the vines: 30 years.

Yield per hectare

6,500 kg per hectare

The harvest

The hand-picked harvest of the grapes began on 5 October 2008. The clusters are placed in small 7 kg crates and are then placed to dry on bamboo racks.

Drying, Vinification and Ageing

The selected grapes are placed on traditional Arele, bamboo racks, and then left to dry for 110 days in a room specially equipped with a ventilation system that maintains a constant flow of air and low humidity. The grapes are pressed in January and ferment slowly for 30 days in oak vats, using exclusively indigenous yeasts. Malolactic fermentation takes place twice in the first two years of ageing in Slavonian oak barrels following the phases of the moon and the seasons. The wine then refines for 5 years in oak barrels of 15/30hl

Technical data

Alcohol	15,65%	
Residual sugar	4,08 g/l	
Total Acidity	5,73 g/l	
Dry Extract	35,28 g/l	

Serving recommendations:

De Buris 2008 opens on the nose with liquorice candy, carob and leather, cloves and chocolate, in a lively style. It has firm yet ripe mid-palate extraction and crisp acidity which pushes the umami length longer, demonstrating how very important bottle ageing is for achieving the complex balance of Amarone. Full body and round, soft tannins that are fully resolved now long and flavorful. De Buris is a great meditation wine, but it fits perfectly all the original pairings.

