

DE BURIS AMARONE DELLA VALPOLICELLA CLASSICO DOCG RISERVA 2010



GRAPES

Corvina 60%
Corvinone 25%
Rondinella 5%
Oseleta 10%

THE 2010 VINTAGE

Bud-break 15th April
Flowering 10th June
Fruit set 17th June
Véraison 12th August

The 2009/10 Winter was long and cold and vine life cycle was slightly delayed. The Spring, wet and with temperatures under seasonal averages, led to fairly lush blossoming and an abundant output of grapes, good in size yet sparser in bunches and therefore more suited to drying. The harvest began on September the 23rd, about 10 days later than usual.

The grapes destined for Amarone were harvested with the meticulous care required for optimal drying, which lasted about three months and ended on January the 10th. It was necessary to use the assistance of extra cooling fans to maintain the temperature and humidity levels ideal for grapes health.

The final result was excellent, with healthy grapes and a moisture loss of over 40%.

THE VINEYARD

La Groletta, in the commune of Sant'Ambrogio di Valpolicella

- Total area 10 hectares; selection of the grapes in the 1.9 hectares of the parcel, and from around 0.5 ha of the La Groletta cru
- Altitude 250 meters above sea level
- Exposure South-West: the vineyard faces Lake Garda
- Characteristics of the soil:

Clayey and calcareous, of medium texture and moderately stony; pH 7-7.5
Soil that has little cover vegetation, is poor in organic matter and rich in limestone, potassium and calcium, and with low concentrations of magnesium and iron.

- Vine training system Guyot, with a plant density of 6,500 vines per hectare
- Average age of the vines 30 years old
- Yield per hectare 6,000 kilos per hectare, with a yield of 40% in wine following the drying process

HARVEST AND GRAPE DRYING

Manual selection of the finest bunches, beginning on 23rd September. These were placed in crates holding 7 kg each and subsequently laid one by one on bamboo mats for drying. The grapes were left to wither for 110 days in our special drying loft, where the ventilation system maintains a constant flow of air and a low level of humidity.

VINIFICATION AND MATURATION

After a further selection at the end of the drying phase, the grapes were pressed in January, followed by brief cryomaceration, lasting around 10 days. A slow fermentation then took place for 30 days in oak vats, using exclusively indigenous yeasts. Malolactic fermentation was carried out once during the first year of aging in Slavonian oak casks. The wine continued its maturation for 5 years in 15-30hl casks in the ancient cellar of Villa De Buris, where it also underwent bottle-aging.

TECHNICAL DATA

Alcohol 15,93% vol.
Residual Sugar 4,19 g/l
Total Acidity 6,15 g/l
Dry Extract 41,00 g/l

TASTING NOTES

In perfect balance between power and grace, aromas of herbs from the undergrowth herald this dense and full-bodied red, along with details of blackberries, ground coffee and hints of dark chocolate and pink peppercorn.

On the palate, it immediately shows its firm but well integrated velvety tannins, balanced by a vibrant acidity and savory mineral notes. The rich liquorice aftertaste is persistent, followed by a lingering mocha finish.

NUMBER OF BOTTLES

8268 bottles.

Giancarlo Tommasi, Oenologist