
ACINATICO[®]

Amarone "Il Fornetto" 2001



"**Amarone il Fornetto**" comes from a grape selection of a terraced vineyard, which is particularly well exposed; the soil is well drained. The environment represents the perfect micro-climate for viticulture. This wine expresses the synthesis between the potentialities of this territory and a deep love for our job, which is strictly bound to unpredictable nature occurrences. Extraordinary vintages make us forget the difficulties and efforts we have to deal with in order to uncork at last this bottle. This wine has been produced only in extraordinary vintages so far: '93 , '95, '97,'00 and '01 whereas '03 is being refined in barriques;

Bottle size: 750 ml ; **Type:** Red dry ; **Vines:** Corvina Veronese 75%; Corvinone 25%;
Vineyard characteristics and location: it is situated in the heart of classic Valpolicella in the hilly region of Negrar, from 200 to 230 m. a.s.l. South-east exposure. Soil: varied on alluvium. Well-drained terracing.

Viticulture: Double pergola; average age of productive vines: 30 years. Plant density: 2500 vines pro hectare. Buds to fruiting cane: 14. Grass fields. Yield: 40hl/ha.

Vintage : **The 2001** vintage was balanced in spring with regular rainfall which allowed a good development of vines. The very hot months of August and September assured a good ripening of grapes and a harvest without rain; these favourable climatic conditions brought the grapes to be harvested about 7 days before the normal time in our area. The small production was counterbalanced by a high quality level, thanks to a great richness in polyphenolic and aromatic substances that only the best vintage years in Valpolicella can offer. The drying of grapes was also made in good conditions, with a dry and breezy climate suitable for keeping grapes in the loft.

Harvest: Manual harvest during the second ten days of September.

Drying in the loft for 140 days.

Vinification: End of February crushing of the grapes without de-stalking; fermentation temperature 12°-23°. Maceration time: 30 days (of which 15 of cold maceration). Hand pressing: twice a day, Transfer into barrels: end May. Complete malolactic fermentation. Refined in new French oak barriques, Allier and Never, for 36 months. Refined in bottles for 12 months.

Stabilization: Natural only with decanting, without filtering.

Analytical Data: Alcohol degree: 16.40% - residual sugars 10 gr/l - total acidity 5.7 gr /l - net dry extract 38 gr/l - Ph 3.60

Consuming: Properly preserved at a steady temperature of 14°-15°C, laid down, in the dark, this wine can keep its characteristics for 15-20 years.

Wine characteristics: dense and deep garnet red; ethereal, rich and concentrated bouquet with vanilla scent that reminds of dried fruit. Powerful and almost explosive flavour with scent of dried grapes, strong though soft.

Serving method: it is served at 18°-19°C in very big glasses, "ballon" (you should uncork the bottle at least 2 hours before drinking)

Gastronomy : this wine is traditionally served with game, grilled meat, stews and aged cheese. It is also served between meals, especially when conversation is getting more and more pleasant.