

ACINATICO[®]

Amarone "Il Fornetto" 2004



"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 2004; vintage was notable for a wet spring which allowed a good reserve of water for the vines. The delay in blossoming by 15 days was carried through to the harvest. The summer season was quite normal with average temperatures and frequent rainfall, guaranteeing a complete maturing of the grapes. The production which tended to be large in quantity, created the necessity for thinning out of the vines. The state of health and the quality of the grapes reached levels which could be compared with the great years in Valpolicella.

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 barells: 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: 16.60% - residual sugars 11 gr/l - total acidity 5.5 gr /l -net dry extract 37 gr/l - Ph 3.65

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.

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