

Vintage 2000

The climatic conditions of Vintage 2000 in Valpolicella were ideal, resulting in the grapes maturing 7-8 days earlier than in '99 and with a lower yield with excellent quality..

The grape harvest began on 13-14 September with the selection of grapes for Recioto and Amarone, which lasted for about 20 days. The selection was able to be completed under conditions of dry and breezy weather, ideal for good storage of the grapes themselves. The bunches were rather small, with an average weight of lower by 10% in respect of the 1999 vintage, and with a complete and uniform ripening.

The Corvina and Covinone varieties, components of Amarone, had scattered bunches with very high levels of sugar. The concentrations of sugars was high, with values that on 9th September reached 210 grammes/litre (corresponding to 12.60 degrees of alcohol). On the other hand the acidity of the must was rather low, as a result of the high temperatures and the continuing summer thermal variations which caused a respiration of the malic acid. This value was however balanced by a good total acidity (measured in PH), which confirmed a uniform ripening. The low production together with the warm weather created a high level of polyphenolic substances and extracts in the skins.

The period of withering which was from 13th September to 1st January, was certainly not carried out in ideal weather conditions. Despite the fact the weather conditions were adverse, the condition of the skins allowed good conservation and a limited attack of Noble Botrytis.

The atmospheric conditions whilst not always favourable, did however make it necessary to employ auxiliary ventilation during the months of October and November guaranteeing an optimum conservation of the grapes.

The Amarone 2000, following its' great descendents and the strength of the year, found a common denominator in the elegance of the aroma and the balance of the tannins, thus evidencing the originality and exclusivity of the wine and its' territory.