

Vintage 2001

Vintage 2001, from the quality point of view, was certainly at the same level as the great vintages. The climatic conditions guaranteed a uniform and complete maturing of the grapes destined for the production of Amarone.

All the indices collected (Winkler-°C- temperature variation- photosynthetic active radiation- rainfall) confirm that the seasonal progression was positive for the grape quality. The winter was characterised by climatic conditions very different in respect to the previous years, with a higher rainfall.

With higher moisture availability in the ground and temperatures above the seasonal average, all favoured a good ripening of the grapes earlier by some ten days.

The grape harvest was begun significantly earlier, on September 13th, with the selection of grapes for the Recioto Della Valpolicella and Amarone della Valpolicella. The grape bunches at the time of harvest appeared well separated and very uniform with a complete and thick skin.

The withering of the grapes began on the 13th of September, to finish during the month of January. The climatic conditions of this period, which lasted approximately 120 days, were exceptionally favourable thanks to a winter which was cold and windy.

The pressing began on the 15th of January with extremely low temperatures.

The grapes had an average loss of 35% bringing the concentration of sugars to very high levels. All of the fermentation process was carried out with complete regularity and the wines were already in wood in the month of March.

The conditions described above, together with the characteristics of the wines produced, made Vintage 2001 to be considered of high quality, particularly for the Amarone.