

# AMARONE

## 2013

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## VALPOLICELLA

Valpolicella is located in the Veneto region of northeastern Italy. It is a hilly area in the province of Verona bordering Lake Garda. To the north, the Lessini Mountains protect the area from southbound, polar winds.

The predisposition of this territory for vine cultivation is proven by its longstanding presence in the area. It is also reflected, etymologically speaking in its very name Valpolicella: Valley of the 'polis cellae,' from the Latin meaning 'many cellars.'

This land is very well suited to grape growing, which is rare, given its far northern location.

The Valpolicella is divided into:

- **Valpolicella** (the most historical production area)
- **Valpantena**
- **Valpolicella Orientale** (territory bordering the Soave production zone).

The terrains that make up the "floor" of this area are quite varied, mostly comprised of clay, limestone, alluvial rocks, as well as volcanic soils, here known as 'toare'.

As well, the cultivation of grapes is divided into numerous varieties, largely grown with the Veronese pergola system. The most widespread types, are those made exclusively from red grapes:

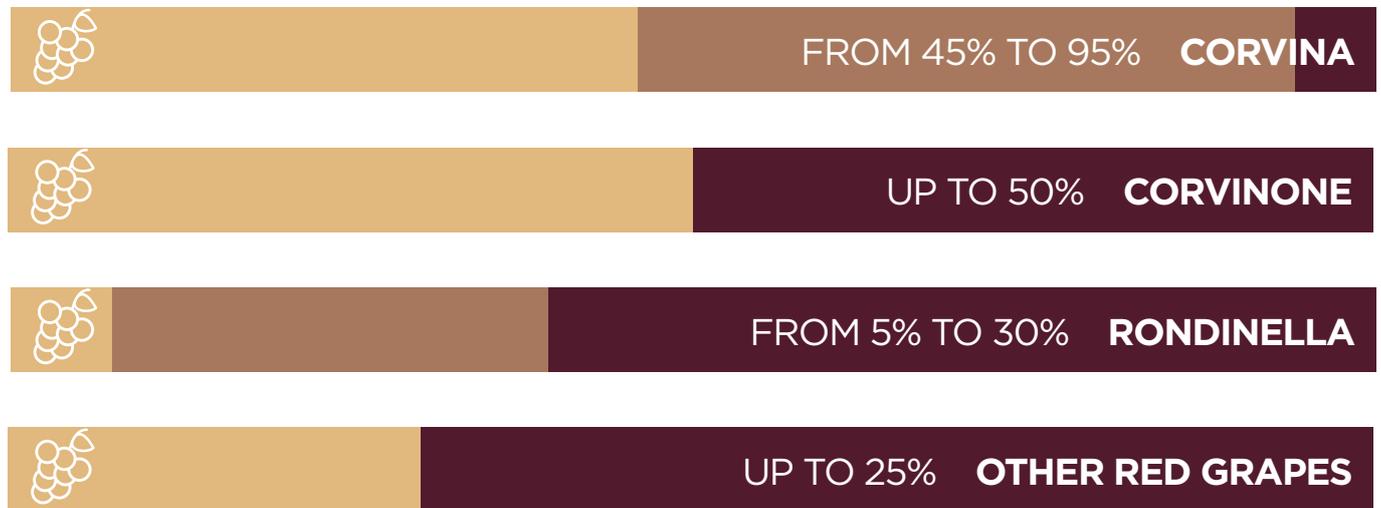


- **Corvina:** one of the most commonly grown varieties in the Valpolicella, matures between late September and early October, has a very good predisposition for withering.
- **Corvinone:** complementary red grape found in the Valpolicella wines with a rather diffuse job. Often confused in the past with Corvina, though of a different genetic profile. A very good aptitude for withering.
- **Rondinella:** likely derives its name from a chromatic similarity to the plumage of swallows. Confers floral sensations to the wines in which it is found.
- **Molinara:** mandatory red grape in Valpolicella blends until 2003. The name derives, with a high probability, from the bloom, a sort of white powder, which covers the berries. In blends where it is present, one finds a pleasing taste.
- **Dindarella:** ancient native varietal grape, it brings an intense spiciness to the blend.
- **Oseleta:** ancient varietal of the area, a cluster of very small berries. It provides color and a good tannic patrimony to the blend.

Also found in wines of this area other red grapes, in smaller quantities, such as Sangiovese, Cabernet Franc, Cabernet Sauvignon, Merlot and Teroldego.

The wines that are produced in Valpolicella are:

- **Amarone**
- **Valpolicella Ripasso:** the Valpolicella is put in contact with the fermented pomace of dried grapes used to produce Amarone and Recioto.
- **Valpolicella:** grape blend of Valpolicella varieties. It is named for the classic Valpolicella when it is produced in the oldest production area. It is instead called the Valpolicella Superiore when aged for a minimum of one year. No grapes are dried for either type.
- **Recioto:** the father of Amarone, was already well-known by the fourth century AD. The grapes are dried in special drying rooms for about 100 days. During winemaking the fermentation is halted, in order to keep maintain the high quantities of the sugar that give the wine its classic sweet footprint.



## AMARONE

Product of the evolution of the Recioto of which, with good approximation, it represents a dry variant. The first commercialization of this wine, which despite the name has no bitterness, began after the war. Today Amarone is protected by the DOCG, obtained in 2010. The grapes that make up this wine are **Corvina** (from 45-95% of the total), **Corvinone** (up to 50% of the total blend) and, in substitution equal percentages of **Corvina, Rondinella**, only up to a maximum of 30%. Finally, a maximum of 25% of other indigenous or international varieties can also be used.

One of the features that both better and differentiate the Amarone from the other

Valpolicella wines is the technique of withering, a practice that this type shares only with that of the Recioto. After harvesting, the grapes from which the Amarone will be produced, they are subjected to drying, during which time they are arranged racks of wood or plastic, inside the fruit cellars. In this environment, the temperature and humidity are regulated through the simple opening or closing of the windows or through air conditioning systems. In this phase, lasting between three and four months, the grapes will lose half of their weight, therefore concentrating the sugar and, consequently, the flavor. Subsequently, the grapes are vinified and aged with the use of different sized casks, though usually large, by tradition.

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## GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

These wines were all strictly blind-tasted during the Consorzio Tutela Vini Valpolicella's event in Verona. A total of 83 samples were tasted.

# 94



### Amarone della Valpolicella DOCG Punta Tolotti 2013 CA' RUGATE

Aromas that play on a trio of orange peel, small red fruit, and fresh medicinal herbs. The mouth emphasizes the part of the red berries that, given the abundance of variations with which they are translated, determine the complexity of the sip, giving it at the same time length and very good drinkability. Spiced sweet finish from star anise. Acidic tannins.



# 93



### Amarone della Valpolicella Classico DOCG 2013 (cask sample) SCRIANI

Amarone that, perhaps, renounces some potency and sweetness, though later replacing them with exquisite drinkability comprised only of red fruit. Surrounding the fresh (or at most, syrupy) cherry body are playful spice blends of pink peppercorn and a whole catalogue of sometimes-earthy (roots), sometimes-balsamic (mint and anise) tones. Quite lively acidic tannins.



# 92



### Amarone della Valpolicella Classico DOCG Masù di Jago 2013 RECCHIA

Red fruit, translated variously (though never openly sweet), comprises the backbone of this wine, which initially proposes hints of strawberry, black cherry, and cinnamon; these are joined (from mid-mouth on) by softer tones of wild rose preserves. Acidic tannins balance the sweet finish.

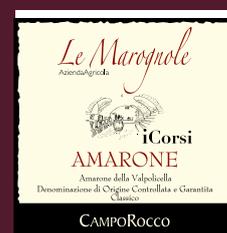


# 92



### Amarone della Valpolicella Classico DOCG CampoRocco - I Corsi 2013 (cask sample) LE MAROGNOLE

In spite of the medium-small oak used in aging, the fruity part of the wine is not hidden: the result is lively and dynamic, especially around the red fruit—cherry and plum foremost. The softer undertones that the wine exhibits (especially in the finish) come instead from nuances of candied violet and rhubarb. Flavorful tannins.

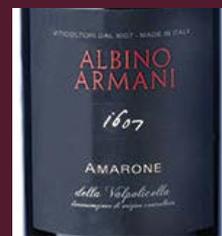


91

 **Amarone della Valpolicella DOCG 2013 (cask sample)**

ALBINO ARMANI

*Mandarin peel on the nose, accompanied by notes of maraschino cherry. Complexity increases in the mouth, owing to nuances of tamarind and medlar fruit; the structure is very typical for this range of labels that, in this case, come from the Marano area. Touches of hot spices from mid-mouth on. Acidic tannins thin out the sip on the finish.*



90

 **Amarone della Valpolicella Classico DOCG 2013**

VIGNETI DI ETTORE

*Well-distinguished aromas with plenty of cacao, accompanied by not-overly-ripe fruity notes. The sip, initially juicy and dynamically flavored, is where the fruit is freshest and crispiest; continuing nevertheless with vigor and agility, due to balsamic and exotic notes ranging from cinnamon to tobacco, and from cinchona to cacao beans. Acidic, yet rather integrated tannins.*



90

 **Amarone della Valpolicella Classico DOCG Reius 2013 (cask sample)**

SARTORI

*Aromas are still undergoing some definition. After a subtle polished note, ample red fruit is followed by a definite balsamic sensation. The sweetness perceived in the mouth, a fruity matrix composed of sensations that evoke yellow fruits and red syrupy berries. Somewhat powerful acidic tannins, ensuring that the sip never becomes openly sweet.*



90

 **Amarone della Valpolicella DOCG Zovo 2013**

PIETRO ZANONI

*The fruit part of this wine blends cherry with darker tones. The fresh fruit never becomes openly sweet so that the jammy notes never fully appear. Lots of fresh fruit, especially black currant and blueberry, with a corresponding deftness in the sip—even though, perhaps, it lacks a little typicality in comparison to the classic idea of the Amarone. Acidic tannins.*



89

 **Amarone della Valpolicella DOCG 2013 (cask sample)**

FIDORA

*Nose and mouth go almost hand in hand. The marriage of the fruited part (strawberry and all variations of cherry) and the balsamic sensations combine to create a balance in the aroma profile, while the mouth leans more towards the fruit. It starts off juicy with cherry and strawberry, and soon expands greatly thanks to jammy nuances—without ever forgetting a sweet hint of cinnamon.*



89

 **Amarone della Valpolicella Classico DOCG Capitel della Crosara 2013 (cask sample)**

GIACOMO MONTRESOR

*Unusual, stern, but nevertheless pleasant aromas, playing with the theme of healing plants. A combination of balsamic and earthy sensations that only marginally show their sweetness—a sweetness that instead appears during the tasting: lots of red fruit, both fresh and syrupy. Alcoholic finish, softened by a nice acidic tannin.*



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THE WINE KILLERS

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AMARONE 2013  
**MARCO TONELLI**

TASTING PERIOD  
**JANUARY 2017**

