

contrada palui

Amarone della Valpolicella DOCG / 2020

Grape varieties

Corvina, Corvinone, Rondinella

Key data vineyard

See level: ca. 500 m

Orientation: south/south-west on the crest of a hill

Soil composition: clay-limestone soil rich in flint and black blocks of basalt

Type of vine rows: Espalier with Guyot-pruning

Density: ca. 4.400 vines/ha

Production/ha: ca. 8.000kg

Certified organic growth



Analytical values

Alcohol content: 16,0% vol.

Residual sugar: 1,2 g/l

Total extracts: 37,1 g/l

Volatile acidity: 0,59 g/l

pH: 3,31

Bottling date: May 2023



Vinification

Sparse, ripe and perfectly healthy bunches are hand-picked into small boxes and dried for around 60 days in a dry and ventilated environment. The evaporation of water and the internal metabolism of the berries lead to a concentration of sugars and aromatic precursors in the grapes. After drying, the bunches are gently destemmed and subjected to a long fermentation process which takes place at a temperature below 22 degrees to guarantee the elegance and finesse of the aromas. After approx. 30 days, the wine ages in first and second passage French oak barriques and tonneaux for about 24 months. A small part matures in red terracotta amphorae for some months to enhance the fruity and floral notes. This is followed by bottle aging of at least 24 months.

Tasting notes

The wine has an intense and bright ruby red color. On the nose the balsamic and aromatic herbal note is clearly present with notes of peppermint, rosemary and thyme. Wild strawberry and blueberry are accompanied by drying notes such as chocolate, liquorice and cherries in alcohol. The finish is closed by a sensation of lavender and dried violet. On the palate the wine is savory, mineral, full-bodied and structured with sweet and well-present tannins. Drying enriches the center of the mouth and makes it enveloping and velvety. Final with typical almond and walnut aftertaste.

Ratings: 93 Club Oenologique; 96 Guida Winemag 2026; 2 glasses Gambero Rosso; 95 Quercusvino.ca/Matthew Steeves; 94 Sommelier Life; 92 the drinks business;