



TRINITAS
CELLARS



2007 AMARONE CLASSICO VALPOLICELLA, ITALY

Tech Info

Suggested Retail: \$100

Number of Cases: 150

Alcohol: 16%

Winemaking

The grapes, after being dried for 120 days, in February are vinified according to the traditional system with grapes made into red wine. 30 days of maceration and daily pumping over follows.

Tasting Notes

Intense garnet red. Perfume of ripe fruits with a hint of small red berries blending into each other in a sweet vanilla flavored note, lightly spicy with nutmeg. Full bodied and warm on the palate, soft and perfectly balanced.

Vintage Notes

With an excellent start to the year, this vintage showed a very mild winter, followed by a warm spring. A typically hot July and light rains in August provided excellent conditions for the grapes to achieve optimal ripening. However, on August 30th, the Valpolicella region was affected by an unusual hail storm, causing devastating damage across the region just as the fruit was being prepared for harvest. Hillside vineyards suffered the most, but the Classico Zone fared somewhat better. The unaffected vineyards picked the first week of September, and the conditions during the drying process were ideal due to low humidity and rainfall during the remainder of September and October.