



TRINITAS
CELLARS

2007 AMARONE RISERVA VALPOLICELLA, ITALY

Tech Info

Suggested Retail: \$135

Number of Cases: 100

Alcohol: 16.5%

Winemaking

Amarone Riserva is only made in the best of vintages and the grapes are selected from the best rows in the best vineyard sites. The grapes, after being dried for 150 days 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. The mouth feel is notably more viscous because of the additional aging and can sometimes have a hint of port although not too sweet. The finish is long, balanced, and beautiful.

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.

