

DE BURIS AMARONE DELLA VALPOLICELLA CLASSICO DOCG RISERVA 2011



GRAPES

Corvina 65%, Corvinone 24%
Rondinella 5%, Oseleta 6%

THE 2011 VINTAGE

Bud-break 3rd April
Flowering 15th May
Fruit set 25th May
Véraison 20th July

The 2011 vintage for Amarone della Valpolicella was characterized by a very rainy winter, with temperatures generally in line with the seasonal averages of the period. This contributed to early budding. Spring continued with temperatures always above the historical seasonal averages and with an exceptional drought.

On the contrary, the summer months of June and July were characterized by high rainfall, useful for the optimal development of the bunches, followed by an August lacking in rain with high temperatures. All climatic conditions that have maintained the early vegetative early season and have ensured an excellent health and quality of the grapes.

The 2011 vintage is considered among the best vintages of Amarone della Valpolicella for finesse and balance.

THE VINEYARD

La Groletta, in the commune of Sant'Ambrogio di Valpolicella
Total area 10 hectares; selection of the grapes in the 1.9 hectares of the parcel, and from around 0.5 ha of the La Groletta cru
Altitude 250 meters above sea level
Exposure South-West: the vineyard faces Lake Garda
Characteristics of the soil:

Clayey and calcareous, of medium texture and moderately stony; pH 7-7.5
Soil that has little cover vegetation, is poor in organic matter and rich in limestone, potassium and calcium, and with low concentrations of magnesium and iron.

Vine training system Guyot, with a plant density of 6,500 vines per hectare

Average age of the vines 30 years old

Yield per hectare 6,000 kilos per hectare, with a yield of 40% in wine following the drying process

HARVEST AND GRAPE DRYING

Manual selection of the finest bunches, beginning on 5th September. These were placed in crates holding 7 kg each and subsequently laid one by one on bamboo mats for drying. The grapes were left to wither for 110 days in our special drying loft, where the ventilation system maintains a constant flow of air and a low level of humidity.

VINIFICATION AND MATURATION

After a further selection at the end of the drying phase, the grapes were pressed in January, followed by brief cryomaceration, lasting around 10 days. A slow fermentation then took place for 30 days in oak vats, using exclusively indigenous yeasts. Malolactic fermentation was carried out once during the first year of aging in Slavonian oak casks. The wine continued its maturation for 5 years in 15-30hl casks in the ancient cellar of Villa De Buris, where it also underwent bottle-aging.

TECHNICAL DATA

Alcohol 15,95% vol.
Residual Sugar 5,50 g/l
Total Acidity 6,15 g/l
Dry Extract 39,71 g/l

TASTING NOTES

The 2011 vintage expresses a strong personality. Complex, balanced and harmonious, of extraordinary longevity.

Intense ruby red color, with garnet shades. The typical notes of plum, black cherry and bitter almond stand out on the nose along with nuances of tobacco, licorice, cocoa and spices. On the palate it is warm and powerful, it has a harmonious balance and a long, refined and exquisite finish.

Elegance, softness and enveloping are brought to a very high level to guarantee an indelible and unforgettable sip that touches the deepest strings of the soul.

NUMBER OF BOTTLES

8.400 bottles 0,75 L.

107 bottles 1,5 L.

Giancarlo Tommasi, Oenologist