

# DE BURIS VALPOLICELLA CLASSICO SUPERIORE DOC 2017



## GRAPES

Corvina 65%, Corvinone 15%  
Rondinella 15%, Oseleta 5%

## THE 2011 VINTAGE

Bud-break 6th April  
Flowering 25th May  
Fruit set 29th May  
Véraison 3rd August

The harsh climate change has brought a dry and rigid winter, with very little rainfall only present in February. During Spring, temperatures were lower than average and the yields, especially on the vineyards located on the hillsides, registered a big decrease. Thanks to the thermal shocks during the last weeks of August and a decent amount of rainfall in September, the grapes arrived at the winery fully ripen. We have had indeed carefully hand sorted on the vines and waited a few extra days to harvest in the perfect conditions in order to have wines of great potential.

## THE VINEYARD

La Groletta, in the commune of Sant'Ambrogio di Valpolicella

- Total area 10 hectares;
- 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

## OPERATIONS IN THE VINEYARD

Organic fertilisers, hand pruning, sprout selection, defoliation and thinning of grape bunches.

Meticulous hand harvesting started on the 4th of September, only selecting the best bunches.

## VINIFICATION AND MATURATION

Temperature controlled fermentation of the grapes during the months of September/October. Maturation for 3 years in 30 hl large Slavonian oak barrels in the ancient cellars of Villa De Buris and 2 years in stainless steel tanks, then bottle refinement.

## TECHNICAL DATA

Alcohol 14,47% vol.  
Residual Sugar 3,81 g/l  
Total Acidity 5,62 g/l  
Dry Extract 30,80 g/l

## TASTING NOTES

Unique, genuine and gentle, however extraordinary like nature. It shows an intense red ruby color, on the nose it presents classic notes of ripe maraschino cherry and dark plum aromas. It is subtle and smooth underlined by a pleasant sapidity and hints of ripe dark berry fruit and cinnamon on the palate.

It's freshness and complexity, encloses an extremely vibrant soul that develops further more in the cellar through the years. It requires time and a prestigious taste in order to discover its sought after harmonic nuances.

## NUMBER OF BOTTLES

8.650 bottles 0,75 L.

Giancarlo Tommasi, Oenologist