

DE BURIS VALPOLICELLA CLASSICO SUPERIORE DOC 2019



GRAPES

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

THE 2019 VINTAGE

Bud-break 14th April
Flowering 4th June
Fruit set 9th June
Véraison 22nd August

The 2019 vintage was characterized by a warm spring, with March experiencing above-average temperatures. A rainy May caused a slight delay of 15 days in flowering. June and July, on the other hand, were very hot, with a notable absence of rainfall.

In July, a particular heatwave brought five consecutive days with temperatures exceeding 35°C, though these were balanced by the strong temperature variations typical of hillside vineyards. Once again, the strategic choice of cultivating vines at high altitudes proved beneficial.

In the first weeks of September, with daily temperatures dropping compared to August, there was an intense aromatic synthesis and low malic acid consumption—conditions that resulted in wines with fragrant and delicate aromas. The harvest began in mid-September, with a delay of 10 days.

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 fertilization and manual pruning; shoot selection, leaf thinning, and cluster thinning. Manual harvest starting from September 16th with careful hand selection of the grape clusters.

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 13,97% vol.
Residual Sugar 3,44 g/l
Total Acidity 5,91 g/l
Dry Extract 31,12 g/l

TASTING NOTES

Intense ruby red in color, the nose opens with notes of ripe cherry, marasca cherry, and plum, intertwined with a subtle peppery hint. Tertiary aromas emerge discreetly, adding depth and refined complexity to the bouquet.

On the palate, it reveals a vertical structure that highlights its lively acidity, savoriness, and tannic texture. The overall impression is harmonious and well-balanced, with a long persistence that enhances its elegance and complexity while maintaining a distinctive and incisive character— the result of precision and dedication in the cellar.

It requires time and a delicate palate to fully discover and savor all its harmonious nuances.

NUMBER OF BOTTLES

6.906 bottles 0,75 L.

Giancarlo Tommasi, Oenologist