

DE BURIS AMARONE DELLA VALPOLICELLA CLASSICO DOCG RISERVA 2013



GRAPES

Corvina 60%
Corvinone 20%
Rondinella 12%
Oseleta 8%

THE 2013 VINTAGE

Bud-break: 15-20 April
Flowering: 15-25 May
Fruit set: 25 May - 5 June
Véraison: 25-30 July

The 2013 vintage began with a slow and cool spring, where rains delayed the awakening of the vines and challenged the vineyards. In the western hills, and particularly in the historic La Groletta vineyard, the constant breezes protected the vines and safeguarded their health. Summer brought perfect balance, with warm, luminous days and cool nights that shaped the grapes with intensity and aromatic finesse. The harvest, which started in early September, yielded fewer bunches but of remarkable concentration, giving life to a wine of rare harmony and depth.

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 APPASSIMENTO

Manual selection of the finest bunches, beginning in early September.

These were placed in 7 kg crates and then laid one by one on bamboo mats for drying.

The grapes were left to wither for around 110 days in our special drying loft, where the ventilation system maintains a constant airflow and low humidity.

VINIFICATION AND AGEING

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: 15,5% vol.
Residual Sugar: 3,9 g/l
Total Acidity: 6,13 g/l
pH: 3,54
Dry Extract: 37,35 g/l

TASTING NOTES

The 2013 vintage reveals the refined soul of De Buris Amarone, shaped by the balance and freshness of the season. The bouquet opens with the classic richness of Amarone: ripe cherry, black plum, and dried fig, elegantly interwoven with notes of spice, licorice, tobacco, and a delicate balsamic lift. On the palate, the wine offers depth and concentration, yet guided by vibrant acidity and fine-grained tannins that enhance its precision. The structure is harmonious and poised, with a long, lingering finish that speaks of both elegance and longevity.

Compared to warmer and more opulent years, 2013 shines for its finesse and tension, an authentic expression of the western Valpolicella Classica terroir and a promise of remarkable aging potential.

NUMBER OF BOTTLES

8.410 bottles. 105 Magnum.

Giancarlo Tommasi, Oenologist